Menu with 10 shareable courses
served in 4 servings

First serving

Beef tartare – Puff pastry – Tarragon cream

Cress Panna Cotta – Apple – Scallop

Duck liver mousse – Gooseberry – Toasted Brioche



Second serving

Crab – Potato – Chorizo foam

Quail – Swiss chard – Elderberry jus

Artichoke – Smoked fresh cheese – Salted pistachio



Third serving

Pumpkin – Endive – Chestnut siphon

Lamb – cabbage – Carrot sauce

Monkfish – Salted pear – Yuzu emulsion



Fourth serving

Quince compote – Sour Creme parfait – Candied citrus peel

Please ask the staff about allergens. Subject to change.