

## INTRODUCTION

### ANISE HYSSOP ICED TEA

MILKY OOLONG, PEONY, AROMA APPLE, SHISO

### VENDACE ROE GALETTE

HEIRLOOM TOMATO, FINGERLIME, LEMON THYME

### WAGYU "KUSHIYAKI"

WHITE TURNIP MISO

### AROMATIC FLOWER CHAWANMUSHI

APPLE, CUCUMBER, KOHLRABI, LEMON LEAF OIL

### BRIOCHE

ADAM/ALBIN BUTTER

## MENU

### CRUDO OF SWEET PRAWNS

WASABI ROOT, THAI BASIL, CELERY, RHUBARB PONZU

### SCALLOP & ROSSINI CAVIAR

CHICKEN CREAM, SEA BUCKTHORN ASPIC, CORIANDER BLOSSOM

### SUMMER GREENS IN VIN JAUNE BUTTER SAUCE

MUSHROOM XO, LONG PEPPER, DEHYDRATED HERBS

### BEEF, ALMOND, CHEESE, TRUFFLE

SERVED ON CARAMELIZED JAPANESE MILK BREAD

### DRY AGED PIKE PERCH FROM THE GRILL

PORK BROTH, SQUID, LARDO, KATSUOBUSHI

### SPRING LAMB WITH ITS HEART AND SWEETBREAD

STUFFED MOREL, D.O.T COFFEE, JUS GRAS, MUSHROOM SABAYON

### WHITE ASPARAGUS & RIESLING

### MISO GLAZED HOSHI PINEAPPLE

BAY LEAF ICE CREAM, EARL GREY ASPIC

### MIGNARDISES

WARM ALMOND & YUZU BISCUITS

CHOCOLATE & PISTACHIO BAR