

INTRODUCTION

APPLE & CHAMOMILE "HOT TODDY"

MILKY OOLONG, BURNT HONEY, DANDELION, GINGER

GRILLED SWEET CORN

CITRUS LEAF, TRUFFLE PONZU, FLOWER PETALS

SQUID "KUSHIYAKI"

LARDO, BUTTER FRIED MILK BREAD, YUZU KOSHO

BLACK LABEL CAVIAR

SMOKED REINDEER, CURED TOMATO, AROMATIC BLOSSOM

MENU

TABLE SEARED LANGOUSTINE

SLOW COOKED ESCABECHE, LONG PEPPER, CALAMANSI VINEGAR

AIRY POTATO & VENDACE ROE

WASABI, TARTAR OF WAGYU, CORIANDER

A5 WAGYU FROM KAGOSHIMA

FIG, HAVGUS CHEESE, ALMOND

SCALLOP & FOIE

SHALLOT JUS, BLACK TRUFFLE, MATSUTAKE OIL

BUTTERMILK BRIOCHE

ADAM/ALBIN BUTTER

CREAMED WILD TURBOT

MUSHROOM XO, COFFEE SPICED BITTER LEAVES, WHITE TRUFFLE

ROE DEER FROM THE GRILL

HOSHI BEETS, PUMPKIN SEED PRALINÉ, BERGAMOT SABAYON

PRESERVED BERRIES

CRÈME CHANTILLY, ROASTED WHITE CHOCOLATE

APPLE, SOY MERINGUE, RYE BREAD

WALNUT SYRUP, BROWNEED BUTTER

MIGNARDISES

WARM ALMOND & YUZU BISCUITS

HAZELNUT & SHIO KOJI CHOCOLATE