

INTRODUCTION

APPLE & BURNT HONEY "HOT TODDY"

MILKY OOLONG, CHAMOMILE, ELDERFLOWER, YUZU

CHOUX

COMTÉ, BLACK GARLIC, BREAD SPICES

"KUSHIYAKI"

MORELS, CHICKEN

BLACK LABEL CAVIAR

SHERRY ASPIC, CITRUS LEAF SEASONED TUNA, TROUT ROE

MENU

SCALLOP

PISTOU, MACADAMIA MILK

TABLE SEARED LANGOUSTINE

GREEN CARDAMOM, PEAS, RHUBARB PONZU

AIRY POTATO & VENDACE ROE

WASABI, BLUE LOBSTER, CORIANDER

BEEF, ALMOND, CHEESE, TRUFFLE

SERVED ON CARAMELIZED MILK BREAD

SKREI "BARIGOULE"

FOIE GRAS, SMOKED REINDEER, ARTICHOKE

SPRING LAMB FROM THE GRILL

HOSHI PEPPERS, PISTACHIO PRALINÉ, RAMSON

BUTTERMILK BRIOCHE

ADAM/ALBIN BUTTER

FROZEN RHUBARB

SABAYON, BERGAMOT ICED TEA

GARIGUETTE STRAWBERRIES

CULTURED CREAM, CHESTNUT HONEY, VANILLA MERINGUE

MIGNARDISES

A/A CHOCOLATES

WARM ALMOND & YUZU BISCUITS