

## INTRODUCTION

### WOODRUFF "HOT TODDY"

BLACKBERRY, MILKY OOLONG, 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

### A'LA MINUTE ASPARAGUS

BLOND SUNCHOKE MISO, FIG, ALMOND

### COD "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