

INTRODUCTION

“APPLE HOT TODDY”

MILKY OOLONG, BURNT HONEY, TOASTED RYE BREAD

VENDACE ROE & CREAMED POTATO

CURED ARCTIC CHAR, CORIANDER, BROWNED BUTTER

LANGOUSTINE TACO

SHISO, CRISPY RICE, YUZU KOSHO

GRILLED SQUID CHAWANMUSHI

PORK LARDO, GREEN CARDAMOM, CHIVES

MENU

CITRUS BRUSHED YELLOWTAIL

SEA BUCKTHORN, TOMATO SEEDS, BLACK CURRANT LEAF

SCALLOP MI CUIT

AUTUMN MUSHROOMS, MAKRUT LIME, CORAL INFUSED JUS

CAVIAR & SILKEN SUNCHOKES

VIN JAUNE ASPIC, D.O.T COFFEE

BEEF, ALMOND, CHEESE, TRUFFLE

SERVED ON CARAMELIZED JAPANESE MILK BREAD

BARIGOULE POACHED COD

SAFFRON ARTICHOKE, SEARED FOIE, SMOKED REINDEER

GRILLED FALLOW DEER

ROASTED CABBAGE, FIG HACHÉ, BORDELAISE SAUCE

BUTTERMILK BRIOCHE

ADAM/ALBIN BUTTER

CHERRY, YUZU, WASABI

BRÛLÉED APPLE MILLE FEUILLE

ROSEMARY CHANTILLY, SOUR CREAM, SPICED OIL

MIGNARDISES

A/A CHOCOLATES

WARM ALMOND & YUZU BISCUITS