

INTRODUCTION

HOT APPLE TODDY

MILKY OOLONG, GINGER, LICORICE ROOT

ASPARAGUS GALETTE

TOMATO WATER, BASIL FLOWERS, ROASTED CHICKEN CREAM

SQUID & LARDO "KUSHIYAKI"

MUSTARD ESCABECHE, CABBAGE LEAF BOUQUET

SWEET PEA CHAWANMUSHI

FERMENTED GOOSEBERRIES, MARROW VINAIGRETTE, LONG PEPPER

MENU

VENDACE ROE & ENDIVE DRESSED IN GRILLED CREAM

HALLANDS SIRÉN, SEA BUCKTHORN, FINGER LIME

LANGOUSTINE COOKED MI-CUIT

APPLE PONZU, CITRUS LEAF, WASABI ROOT

OSCIETRA CAVIAR "HOT AND COLD"

SUNCHOKE MISO, VIN JAUNE ASPIC, D.O.T COFFEE

TABLE SEARED WAGYU "A5"

FOIE GRAS, JAPANESE MILK BREAD, JUS GRAS, RAMSON

HASSELBACK SCALLOP & SHELL BAKED BREAD

PORK JUS, QUINCE KOSHU, BERGAMOT BUTTER

DRY AGED GUINEA FOWL

MOREL RAGU, LEMON XO-SAUCE, OXALIS BLOSSOM

FROZEN CORIANDER & RASPBERRIES

BLACK CURRANT LEAF

HAZELNUT & SOY SOUFFLÉ

SOUR CREAM ICE CREAM, BROWN BUTTER PRALINÉ

MIGNARDISES

WARM ALMOND & YUZU BISCUITS

A/A CHOCOLATE & PISTACHIO BAR