## INTRODUCTION

HOT APPLE TODDY
MILKY OOLONG, GINGER, LICORICE ROOT

ASPARAGUS GALETTE
TOMATO WATER, BASIL FLOWERS, ROASTED CHICKEN CREAM

## SQUID ANDLARDO "KUSHIYAKI"

MUSTARD ESCABECHE, CABBAGE LEAF BOUQUET

SWEET PEA CHAWANMUSHI
FERMENTED GOOSEBERRIES, MARROW VINAIGRETTE, LONG PEPPER

## MENU

VENDACEROE \& 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

BEEF, ALMOND, CHEESE, TRUFFLE
SERVED ON CARAMELIZED JAPANESE MILK BREAD

HASSELBACK SCALLOP \& SHELL BAKED BREAD

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PORK JUS, QUINCE KOSHU, BERGAMOT BUTTER
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DRY AGED GUINEA FOWL MOREL RAGU, LEMON XO-SAUCE, OXALIS BLOSSOM

FROZEN CORIANDER \& RASPBERRIES
BLACK CURRANT LEAF

HAZELNUT AND SOY SOUFFLÉ
SOUR CREAM ICE CREAM, BROWN BUTTER PRALINÉ

MIGNARDISES
WARM ALMOND \& YUZU BISCUITS
A/A CHOCOLATE \& PISTACHIO BAR

