

INTRODUCTION

YUZU ICED TEA

MILKY OOLONG, THAI BASIL, LICORICE ROOT, LEMON VERVAIN

BARIGOULE TARTE

ARTICHOKE, CHICKEN FLAVORED CREAM, SHISO

HAMACHI CRUDO

VENDACE ROE, FINGER LIME, CHEESE CRACKER

FOIE GRAS

RASPBERRY, LONG PEPPER, CHESTNUT HONEY, THYME

GRILLED SQUID AND PORK LARDO

CHAWANMUSHI, RAMSON CAPERS, BROWN BUTTER

MENU

TOMATOES AND TRUFFLES

HALLANDS SIREN, TOMATO PONZU, CILANTRO

LANGOUSTINE TARTAR

ZUCCHINI, WHITE SOY, CALAMANSI DRESSING

OSCIETRA CAVIAR

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

TABLE SEARED WAGYU "A5"

CHANTERELLES, BROAD BEANS, JUS GRAS, BRIOCHE

"BOILED VEGETABLES AND BUTTER"

SWEET CORN, LEEK, KOHLRABI, LOVAGE, ROASTED ALMOND

BINCHOTAN GRILLED PIKE PERCH

CHICKEN JUS. CITRUS LEAF. MUSSELS

ROASTED ROE DEER

FIG, KAMPOT PEPPER, CLOUDBERRY, MATSUTAKE, VINEGAR JUS

FROZEN CHERRIES

WASABI ROOT, AUBOCASSA OLIVE OIL

CARAMELIZED MILK BREAD

ALMOND MILK ICE CREAM, HAVGUS 48, PINE SHOOTS