

SNACKS

Ōra King Salmon Dashi, Honey Yuzu Dressing, Sea Grape	290
Duet of Duck and Pumpkin Dumpling, Terrine, Banyuls Vinegar, Passion Fruit	290
“Berliner Senfei” Potato, Beetroot, Mustard, Oscietra Caviar	490

APPETIZERS

Fish Mousse Hamachi, Trout Roe, Prawn Chips, Lemon Vinaigrette	790
Grass Fed Beef Tartare Charred Eggplant, Bell Pepper Hollandaise, Caper	790
Charred Galician Octopus Parsnip Puree, Polenta, Red Wine Butter	790
“Reistopf” Blue Crab Meat, Sweetbread, Shiitake, Mussel Beurre Blanc	990
Egg Custard Crab Meat, Celeriac, Truffle Chicken Essence	990
Obsiblu Prawn Tomato, Oscietra Caviar, Buttermilk-Wasabi Dressing	1090
White Pasta Brittany Scallop, Cuttlefish, Trout Roe, Laksa Broth	890

MAIN COURSES

Japanese Kinmedai Brandade, Lemon Gel, Sauce Vin Jaune	990
Japanese Blackfin Seabass Parsnip Puree, Shishito Peppers, Sancho Pepper Beurre Blanc	990
Iberico Secreto Yellow Chives Puree, Mango, Pork Marrow Sauce	990
Anjou Pigeon Artichoke a la “Barigoule”, Rillettes, Port Wine Sauce	1490
MR Wagyu Beef 8+ Rib Eye Potato, Pickled Cucumber, Mustard Seeds, Sauce Rôti	1290

DESSERTS

Chocolate Ganache Hazelnut, White Chocolate Soy Ice Cream, Brownie, Passion Fruit	490
Guava Nougat, Coconut, Yoghurt, Aloe Vera	490
Meringue Saffron Milk Ice Cream, Apricot Coulis, Raspberries, Crumble	490