

## SNACKS

<b>Obsiblu Prawn</b> Parsnip Puree, Green Peppers, Sancho Pepper Beurre Blanc	290
<b>Royale Oscietra Caviar</b> Onion Financier, Cauliflower, Pear	490
<b>"Berliner Senfei"</b> Potato, Beetroot, Mustard, Oscietra Caviar	490

## APPETIZERS

<b>Fish Mousse</b> Hamachi, Trout Roe, Prawn Chips, Lemon Vinaigrette	790
<b>Angus Beef Tartare</b> Charred Eggplant, Bell Pepper Hollandaise, Caper	790
<b>Charred Brittany Octopus</b> Parsnip Puree, Polenta, Red Wine Butter	890
<b>"Reistopf"</b> Blue Crab Meat, Sweetbread, Shiitake, Mussel Beurre Blanc	990
<b>Aji</b> Mangosteen, Fermented Plum, Olive Oil, Seasonal Herbs	1090
<b>Enzo Abalone</b> White Pasta, Spinach, Truffle Essence, Parmesan Velouté	1490

## MAIN COURSES

<b>Kinmedai</b> Brandade, Lemon Gel, Sauce Vin Jaune	990
<b>Fish of the Day</b> Carrots, Topinambur, Prawn Beurre Blanc	990
<b>Iberico Secreto</b> Yellow Chives Puree, Mango, Pork Marrow Sauce	990
<b>Anjou Pigeon</b> Artichoke a la "Barigoule", Rillettes, Port Wine Sauce	1490
<b>Pyrenees Lamb of Béarn</b> Leek, Tomato, Semmelknödel, Romesco, Lamb Jus	1590

## DESSERTS

<b>Chocolate Ganache</b> Hazelnut, White Chocolate Soy Ice Cream, Brownie, Passion Fruit	430
<b>Guava</b> Nougat, Coconut, Yoghurt, Aloe Vera	430
<b>Corn</b> Mango Sorbet, Cereals, Sabayona	430