

## SNACKS

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

## APPETIZERS

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

## MAIN COURSES

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

## 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, Caramelized Cereals, Lemon Sabayon	430