

CHEF'S FAVS

5-course menu

Order per table

Sea Bass

Sea bass sashimi | passion fruit-infused tiger milk
Miyamizu No Hana Saké

Foie Gras

Foie gras cream | smoked eel | red beetroot
Weisser Burgunder Weingut Schmitges Mosel-Saar-Ruwer, 2018

Cod

Baked cod | soubise | dashi white butter
Roussanne, Grenache Blanc Mas Des Bressades Costières-de-Nîmes, 2018

Holstein Short Rib

Slowly cooked short rib | trumpet of death mushroom | homemade sambal
Negroamaro Paolo Leo Salice Salentino Puglia, 2017

LOF Magnum

Mini magnum | cinnamon | mandarin | puffed buckwheat
Viognier, Torrontés Zuccardi Santa Julia Tardío Mendoza, 2016

60 menu

100 menu with corresponding wines

For information about allergens please ask your host.

Prices in euros. Taxes included.