TASTING MENU

CULINARY START

\*\*\*

HAMACHI I KOBOCHA PUMPKIN I GALGANT I PEANUT

\*\*\*

DUCK LIVER I PLUM I 25 YEARS OLD PX VINEGAR I PARMESAN

\*\*\*

BALFEGO TUNA I BLACK RADISH I TANGERINE I IMPERIAL GOLD CAVIAR

\*\*\*

MISO EGGPLANT I SWEETBREAD I BEECH MUSHROOMS I SOUR CHERRY

\*\*\*

RED CARABINERO I CARROTS I VERBENA I MANGO

\*\*\*

FRENCH DOVE I BLACK TRUFFEL I BEETROOT I SHISO

\*\*\*

PRÉ DESSERT: AMALFI LEMON I COCOS I THAI BASIL I CALAMASI

\*\*\*

GIANUJA NOUGAT I TAMARIND I BANANA I PHYSICALIS

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CULINARY END

TASTING MENU

7 COURSE MENU: 189€

6 COURSE MENU, WITHOUT DUCK LIVER: 175€

5 COURSE MENU, WITHOUT DUCK LIVER, RED CARABINERO148,00€: 148€

EXTRA CHARGE:

JAPANESE WAGYU, A5:85€

15g IMPERIAL AUSLESE ADDITIONALLY TO BALFEGO TUNA: 25€

CHEESE SELECTION FROM AFFINEUR BORDIER I CHUTNEY: 22€

WINE PAIRING:

7 COURSE MENU: 89€

6 COURSE MENU: 79€

5 COURSE MENU: 69€

NON ALCOHOLIC PAIRING:

7 COURSE MENU: 63€

6 COURSE MENU: 55€

5 COURSE MENU: 47€

