

6 course menu

20:30-23:45

veal tartar | brioche | truffle | pumpkinseed | yolk

bouillabaise | prawn | scallop | safran | dill

sorbet of pear | blanc de blanc

monkfish | calamansi-risotto | jerusalem artichoke

beef Wellington | potato cruller | macadamia gravy | carrot

lemon tart | parfait of orange | valrhona | passionfruit | honey

20.30-23.45

6 course /180€

per person | excl. 10% Service
incl. cover & aperitive of the day