

Menü

Tartelette

A5 Wagyu | Miso aubergine | Parmesan

Pickered

N25 caviar | Piedmont hazelnut | chives

Essence of local beef

Foie Gras | wild cranberries | root vegetables

Brioche and Rye bread

Bordier butter | Potato and Onion cheese



Blue Lobster

Red beetroot | Razor clams | Bitter lettuces

Sea bass

Artichoke | Crosne | Buddhas hand

Sweetbread

Lentils | Pumpkin | Eel

Deer

Cabbage | Wild Blueberry | Fig leaf

Original Beans Arhuaco

Kumquat | Truffle | Fleur de Sel

Cheese from Affineur Waltmann

Licorice bread | orange mustard

Koshihikari

Quince | Honey | Walnut



4-course menu 99,00 €

6-course menu 129,00 € (with cheese or Koshihikari)

7-course menu 139,00 €

Please inform us of any intolerances, allergies, or requests for a vegetarian alternative when making your reservation.
Otherwise, exceptions may not be fully accommodated.