



menu

Beef tartare

burned onion mayo / shallot / mushrooms / radish

8.00€

40°C salmon mi-cuit

beets / grapefruit / beet gel / rhubarb / avocado cream

7.00€

Mango – carrot salad

cherry tomatoes / walnut / coconut

5.00€

Watermelon and tomatoes gazpacho

feta / melon / cucumber / lemon gel / basil

4.00€

Seafood soup with salted salmon, mussels and shrimps

7.00€

Corn fed chicken breast

carrot cream / ,fondant' potato / ,kale'cabbage / mushroom ,duxelle'

11.00€

Coalfish

miso paste / nuts / cauliflower muslin / mango / eggplant

10.00€

Matured beef steak

blue cabbage cream / pickled beets / celery fried in salt dough / ,demi-glace'

14.00€

62°C veal tenderloin

,kale' cabbage / mini beetroot / shimeï mushrooms / salsify cream / mini potatoes

16.00€

54°C pork

caramelized beets / mustard and sage crumbs / apple gel / chanterelle

9.00€

Black quinoa

mini carrots / asparagus / green peas / radish / cherry tomatoes

8.00€

Chocolate ,sable'

chocolate mousse / chocolate crèmeux / blackberry / berry cream / vanilla ice cream

6.00€

Orange variations

passion fruit ice cream / orange gel / meringues / orange cheese cake

5.00€

Lime sorbet

edible orange stones / apple gel / apple meringue / lemon gel

4.00€