

Mackerel

Oysterleaf, Marzipan, Horseradish Cream & Smoked Mackerel

Sea Buckthorn

Sea Buckthorn Pastille, Oyster, Kombu Gel, Crispy Shrimps

Conch

Conch, Cauliflower & Kaffir Custard, Caviar

Veal liver

Caramelised Veal Liver, Mustard & Fennel Seed, Kale Chlorophyll, Bacon Oil

Herring

Herring, Puffed Potato & Dill, Dill Milk, Miso Cinnamon Cream, Bacon Infused Egg Yolk

Carabinero

Smashed Carabinero, Crispy Shortrib, X.O. Cream Roasted, Bell Pepper,
Watermelon in Ginger Vinegar

Sepia

Sepia Lacquered with Coffee, Dutch Mussel, Airy Cardamom, Mango & Coriander

Eel

Slowly Cooked Eel, Fried Goose Liver, Sunflower Seed, Codium Vinaigrette,
Banana Beurre Blanc

Duck

Crispy Duck, Roasted Eggplant, Pickled Tulip Bulb, Gravy of Pomegranate & Black Olive

Tremella

Tremella marinated in Tarragon, Ice Cream of Pink Peppercorn, BBQ White Chocolate

Pure Chocolate

Pure Chocolate Bros, Lovage Ice Cream, Mulberry, Jerusalem Artichoke, Black Truffle

Menu € 180
Wine Pairing € 90

Bell Pepper

Smoked Bell Pepper, Green Olive, Egg Yolk

Shiitake

Airy Shiitake, Za'Atar, Pickle

Cauliflower

Cauliflower Cream, Amaranth, Grapefruit Ceviche & Kaffir Lime

Jerusalem Artichoke

Jerusalem Artichoke, Sweet Corn Sorbet, Whiskey & Sesame

Watermelon

Marinated Watermelon, Dried Lemongrass, Tomato, Horseradish Pearls, Pistachio & Mint

Sweet Corn

Roasted Sweet Corn, Mexican Tarragon, Pineapple Piccalilli, Black Sesame, Avocado, Crosne, Pickled Almond

Beetroot

Beetroot, Dark Chocolate, Wasabi-Pesto, Green Apple, Potato & Puffed Buckwheat

Black Truffle

Crispy Black Truffle, Pumpkin Cream, Apricot Pit Oil, Jerusalem Artichoke & Truffle Milk

Blackberries

Blackberries & Shiitake, Verbena Vinaigrette & Chickpea Soufflé

Tremella

Tremella marinated in Tarragon, Ice Cream of Pink Peppercorn, BBQ White Chocolate

Pure Chocolate

Pure Chocolate Bros, Lovage Ice Cream, Mulberry, Jerusalem Artichoke, Black Truffle

Vegetarian Menu € 170

Wine Pairing € 90