

## *Shiitake*

Airy Shiitake, Za'Atar, Pickle

## *Conch*

Conch, Cauliflower & Kaffir Custard, Caviar

## *Sea Buckthorn*

Sea Buckthorn Pastille, Oyster, Kombu Gel, Crispy Shrimps

## *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

## *Vacherin*

Ice Cream of Rye Ferment, Crispy Grains, Red Cabbage & Kencur

## *Pure Chocolate*

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

Menu € 180

Wine Pairing € 90

## *Shiitake*

Airy Shiitake, Za'Atar, Pickle

## *Cauliflower*

Cauliflower Cream, Amaranth, Grapefruit Ceviche & Kaffir Lime

## *Bell Pepper*

Smoked Bell Pepper, Green Olive, Egg Yolk

## *Kohlrabi*

Mustard & Fennel Seed, Kale Chlorophyll, Smoked Olive Oil

## *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

## *Vacherin*

Ice Cream of Rye Ferment, Crispy Grains, Red Cabbage & Kencur

## *Pure Chocolate*

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

Vegetarian Menu € 170

Wine Pairing € 90