

APPETIZER

WHITE CORN POTATE 55

ORGANIC WHITE CORN, PURÉED AND SERVED WITH SHAVED HOUSE-MADE VEAL PROSCIUTTO AND PARMIGIANO-REGGIANO

VINE-RIPENED PEACH TOMATOES 65

COMPOST-GROWN LOCAL VINE-RIPENED PEACH TOMATOES, SEMI-DRIED AND SERVED ON A BED OF RAW MILK CHEESE FONDANT

HOKKAIDO SCALLOPS 65

PAN-ROASTED AND SERVED WITH SEVRUGA CAVIAR, CHARRED CORN, TOPPED WITH PARMESAN FOAM

FOIE GRAS 75

PAN-SEARED AND SERVED WITH CARAMELISED STONE FRUIT, SUSTAINABLY-SOURCED FIGS, DRIZZLED WITH YUZU-CITRUS EMULSION

MAIN COURSE

SEA BASS 105

CRUSTED WITH GINGER-CORIANDER MIX, ROASTED AND SERVED WITH A CITRUS BUTTER BÉCHAMEL

AUSTRALIAN SALMON TROUT 125

GRILLED AND SERVED WITH BELL PEPPER FRICASSÉE SEASONED WITH PESTO

CHICKEN LEG 125

CRISPY CAGE-FREE CHICKEN LEG, PAN-FRIED AND SERVED WITH BEAN RAGOÛT AND TRUFFLE VELOUTÉ

RACK OF LAMB 165

ROASTED AND SERVED WITH A GORGONZOLA-MISO SAUCE AND PUY LENTILS

WAGYU MEDALLION 285

PAN-ROASTED SERVED WITH TRUFFLE GNOCCHI AND CARROT PURÉE

DESSERT

FLOURLESS CHOCOLATE PUDDING 45

WARM FLOURLESS DARK CHOCOLATE PUDDING PAIRED WITH VANILLA BEAN ANGLAISE

MILKY BAVAROIS 45

MILK-BASED BAVAROIS WITH VANILLA, SERVED WITH CHANTILLY CREAM AND BERRIES COMPOTE

ARTISANAL CHEESE PLATTER 55

SERVED WITH FIG MARMALADE AND WATER CRACKERS