

TASTING MENU

This menu will be served in whole tables

Appetizers

Pickled oyster with hibiscus, white garlic and purple shiso granita

Cod confit with sour cream, mustard and *Kale*

Squid tartare with liquid egg yolk, onion and *kaffir* consommé

Tempered Scarlet Shrimp with its coral soup

Wagyu ravioli and glazed eel, iodized cream, horseradish and caviar

Fennel *risotto* with lobster and barnacles

Lamb shoulder with aubergine miso, crispy sweetbread, spicy juice

Cardamom spheres, apple and yogurt

Vegetable chocolate

Petits-fours

Includes wine pairing, water and coffee

405€

Due to the complexity of our dishes is not possible to put all the ingredients of each.

Prices include 10% VAT.