

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

Fennel *risotto* with lobster and barnacles

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

Grilled turbot, red shrimp, roasted tomato and pink grapefruit

Lamb shoulder with aubergine miso, crispy sweetbread, spicy juice

Cardamom spheres, apple and yogurt

Coconut and black sesame

Petits-fours

Wine pairing

405€

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

Prices include 10% VAT.