CHEF'S CHOICE

CHILLED PEA SOUP
KIMCHI / SNOW PEA

CEVICHE
CORN / CORIANDER / PASSION FRUIT

- **SAFFRON RISOTTO**
  TOMATO / SALTY RICOTTA
- **COD**
  CELERIAC / CHANTERELLES / DILL
- **PORK BELLY**
  POTATO / BROWNED BUTTER / ASPARAGUS

SALTED CARAMEL ICE CREAM
CHOCOLATE / COFFEE

4 COURSES / 75
WINE PAIRING / 38

OYSTER BAR

SMALL OYSTER PLATE 3 PIECES MIXED	14
BIG OYSTER PLATE 8 PIECES MIXED	38
MARINATED OYSTERS 6 PIECES	36

FINE DE CLAIRE	4,5
ORGANIC OYSTER	5
TSARSKAYA	5,5
IRISCHE AUSTER	5,5

DINNER MENU
FROM 6 P.M.

KAVIAR GEDECK

HASH BROWN / CRÈME FRAÎCHE / KOHLRABI	+ **SIBERIAN CAVIAR**	85
	+ **OSCIETRA CAVIAR**	95

BREAD

BRIOCHE & SOURDOUGH BROWNED BUTTER	6

STARTERS

CHILLED PEA SOUP KIMCHI / SNOW PEA	13
+ CURED TROUT	19
LOBSTER BISQUE DUXELLES / BROWNED BUTTER	19
DUCK LIVER PARFAIT BRIOCHE / PEAR / GOOSEBERRY	24
CEVICHE CORN / CORIANDER / PASSION FRUIT	18

MAIN COURSES

BEEF, TWICE POTATO / ASPARAGUS	42
PORK BELLY ALIGOT / WILD BROCCOLI / SAVORY	36
COD CELERIAC / CHANTERELLES / DILL	36
SAFFRON RISOTTO TOMATO / SALTY RICOTTA	28

PATISSERIE & CHEESE

CAFÉ GOURMAND PRALINES & ESPRESSO	8
LIME VANILLA / PISTACCHIO / WHITE CHOCOLATE	12
SALTED CARAMEL ICE CREAM CHOCOLATE / COFFEE	6
CRÈME BRÛLÉE	7
ASSORTED CHEESES FIG MUSTARD / CRISP BREAD	22

À LA CARTE