



Seabass

Dutch razor clams - coffee - mandarin - basil

Kagoshima Wagyu

unagi - black garlic - fresh herbs

Imperial Heritage Oscietra Royal Caviar

oyster - sea buckthorn - beurre blanc - shiro miso

Northsea Sole

jerusalem artichoke - porcino - pistachio - green yuzu

Langoustine

sansho - sepia - tandoori masala - tomato

Anjou Pigeon

mole - cumquat - hazelnut - celery

Cheese

nut bread

Valrhona Chocolate

banana - vanilla - passionfruit - beurre noisette

5 courses **110€** (without wagyu, oyster and cheese)

6 courses **130€** (without oyster and cheese)

7 courses **145€** (without oyster)

8 courses **175€**

we serve one menu per table



A La Carte

Starters

Hamachi 32

gingerbeer - jalapeño - radish - kaffir

Langoustine 35

sansho - sepia - tandoori masala - tomato

Lobster 38

basil - spicy carrot - orange

Imperial Heritage Oscietra Royal Caviar 38

oyster - sea buckthorn - beurre blanc - shiro miso



Main Courses

Northsea Sole 45

jerusalem artichoke - porcino - pistachio - green yuzu

Seabass 42

Dutch razor clams - bergamot beurre blanc - bbq leek

Anjou Pigeon 45

mole - cumquat - hazelnut - celery

Wagyu A5 105

(cold - warm)

Black garlic - bimi - onion - egg plant - shiro kombu

Desserts

Mango 16

kaffir - coconut - rice - gingerbier

Valrhona Chocolate 18

banana - vanilla - passionfruit - beurre noisette

Cheese 20

nut bread