



Hamachi

jalapeño - fennel - Imperial Heritage Caviar

Kagoshima Wagyu

eel - unagi - black garlic - onion

John Dory

morel - white asparagus - East Indian cress - peas

Norwegian Lobster

sepia - coconut - paksoy - mango

European Sea Bass

bak kut teh - pointed cabbage - bimi

Lamb

lamb neck - green curry - eggplant - mint

Cheese

nut bread - apple syrup

Goat Yoghurt

raspberry - honey - verbena - white chocolate

5 courses **130€** (without wagyu, Norwegian lobster and cheese)

6 courses **150€** (without Norwegian lobster and cheese)

7 courses **175€** (without Norwegian lobster)

8 courses **195€**

we serve one menu per table



A La Carte

Starters

Balfegó Chūtoro 35

oyster - passionfruit - radish - Imperial Heritage Caviar

Hamachi 45

jalapeño - fennel - Imperial Heritage Caviar

Lobster 45

tomato - basil - sea buckthorn - bouillon of crusteans and shellfish

Norwegian Lobster 60

sepia - coconut - paksoy - mango



Main Courses

John Dory 58

morel - white asparagus - East Indian cress - pea

European Sea Bass 50

bak kut teh - pointed cabbage - bimi

Anjou Pigeon 55

mole - cumquat - hazelnut - celery

Lamb 48

lamb neck - green curry - eggplant - mint

Desserts

Goat Yoghurt 18

raspberry - honey - verbena - white chocolate

Valrhona Chocolate 18

yuzu - dulce de leche - vanille - passionfruit

Cheese 20

raisin bread - apple syrup