Dinner Menu

Hamachi, cauliflower, green chili
alternative: Duck liver, kombu, pimentos

- Perigord truffel, yeast, broccoli

- Monkfish, sake, sugar loaf salad

- Sepia, sellerie, Colatura di Alici

- A5 Hokkaido Wagyu
turnip, cloudberry

- Beaufort
kohlrabi, nasturtium

alternative: cacao bean, avocado, orange blossom

- Pineapple, Whiskey wood, shiso

- Curd, sea buckthorn, pumpkin seed

10 Courses (incl. alternative) . . . 198
8 Courses (without alternative) . . . 170
6 Courses . . . 150

Our sommelier - Julien Morlat - recommends an individual wine pairing to the Menu between 89 and 134 or a non-alcoholic pairing for 49