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: apple, chocolate, roasted onion

Pineapple, Whiskey wood, shiso

Curd, sea buckthorn, pumpkin seed

10 Courses (incl. alternative) . . . 220
8 Courses (without alternative) . . . 195
6 Courses . . . 170

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