Dinner Menu

Octopus, blackberry, olive

alternative: quail, tamarillo, Lapsang Souchong

- Langoustine, bergamot, Bouchot mussel

- A5 Hokkaido Wagyu
  celery, yuzu, spruce

- Vilstaler
  Rowanberry, green apple

alternative: pear, pink pepper, miso

- Black currant, sesame, thyme

5 Courses... 175 (can be ordered until 7.00 p.m.)

Our sommelier - Julien Morlat - recommends an individual wine pairing to the Menu between 59 and 89

all prices in euro including VAT and service