

# TASTING MENU

This menu will be served in whole tables

## *Appetizers*

Pickled oyster with hibiscus, white garlic and purple shiso granita

Cod confit with sour cream, mustard and *Kale*

Squid tartare with liquid egg yolk, onion and *kaffir* consommé

Scarlet Shrimp soup, tomato, celery and green apple

Warm salad of crustaceans and seafood, rutabaga, crispy sweetbreads and citrus

*Wagyu ravioli* and glazed eel, iodized cream, horseradish and caviar

Fennel *risotto* with lobster and barnacles

Marinated and grilled venison, persimmons, pine nuts and carrots with a spicy red fruit sauce

Cinnamon spheres, tangerine and roses

Vegetal chocolate

## *Petits-fours*

Includes wine pairing, water and coffee

495€

*Due to the complexity of our courses it is not possible to mention all the ingredients*

*Prices include 10% VAT.*