

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

305€

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

Prices include 10% VAT.