

Aperitif

rum • peach • tarragon **32**
bourbon • sweet cherry • kombucha **35**
pepper vodka • vegetables • vermuth **38**

Tasting menu • 6 courses **199** • Selection 6 wines **149**

beef tartare • mooli • beetroot • hay
gazpacho • smoked eel • watermelon • bread
artichoke • yellow french bean • goat cheese • red curant
meagre • french bean • grape • mussel
hare • girolle • broad bean • gooseberry
raspberry • elderflower • darjeeling tea

* Tasting menu is available for the entire table. We accept last orders from 6.00 pm. to 9:00 pm.

Tasting menu • 8 courses **249** • Selection 8 wines **179**

crab • avocado • lime • quinoa
beef tartare • mooli • beetroot • hay
gazpacho • smoked eel • watermelon • bread
artichoke • yellow french bean • goat cheese • red curant
meagre • french bean • grape • mussel
hare • girolle • broad bean • gooseberry
peach • lavender • prosecco
raspberry • elderflower • darjeeling tea

* Tasting menu is available for the entire table. We accept last orders from 6.00 pm. to 8:30 pm.

Menu a la carte

STARTERS

sorrel soup • ricotta • potato • egg yolk **26**
beef tartare • lovage • mushrooms • mustard seed **39**
salmon • cucumber • mint • capers **47**
tomato gazpacho • smoked eel • watermelon • bread **55**

MAIN DISHES

meagre • french bean • grape • mussel **82**
octopus • ramen • mushrooms • egg **86**
guinea fowl • leek • sweetcorn • pearl barley **89**
lamb • tomato • olive • spring onion **97**

DESSERTS

pistachio • strawberry • meringue • basil **27**
salted caramel • vanilla • ginger • crumble **29**