

- DINNER -

5 to 10 PM

- ENTREES -

Soup of asparagus, pea, dill

Tuna tartare, kumquat, avocado, wakame +2

Beef tartare, egg yolk cream, chives, horseradis +2

Mackerel, Chinese cabbage, orange

Roasted leeks, apple-onion cream, leek oil

- MAINS -

BBQ cauliflower, kimchi, raisins, chive oil

Sirloin steak, asparagus, maitake, garlic +4

Daycatch, carrot, courgette, wakame

- DESSERTS -

Confit fig, vanilla ice cream

Strawberry Romanoff, white chocolate sorbet (vegan)

Tiramisu, mascarpone, cacao, espresso

- SIDES -

Sourdoughbread, two tapenades 6

Menus:

Three course menu (appetizer main dessert) 42

Four course menu (2 appetizers main dessert) 50

If you have an allergy please let us know