

Subject to changes in supply & quality.



## Menu

*Amuse maison*

<b>Caviar</b>	'Anna Dutch Gold', coconut, Solange, chicken skin <i>Inter Scaldes:</i> <i>Ambassador caviar Anna Dutch Gold</i> ▪
<b>Duck foie gras (bio)</b>	Peking, popcorn, apple, passionfruit, old port, Parmigiano Reggiano ▪
<b>Coquille</b>	'Saint Briec', cucumber, kombu, dill ▪
<b>King crab</b>	mango, Tonka bean, Oban whisky, citrus ▪
<b>Dover sole</b>	Piquillo pepper, violet artichoke Koji rice, pear ▪
<b>Monarch</b>	<i>Season Expansion € 35. Pp (per 2 persons)</i> 'Culinary road to simplicity and tranquillity' truffle, celeriac ▪
<b>Anjou pigeon</b>	pine nut crumble, Cevenne onion, horseradish ▪
<b>Buddha finger</b>	mascarpone, Bambú, orange ▪
<b>Truffle</b>	Melanosporum, semolina, praline, Alunga chocolate ▪