

- Starters** **Tomatoes / Goat cheese / Anchovy 52**  
Sablé with goat cheese cream, chives & semi dried tomatoes
- Romaine lettuce / Casciotta cheese / Pickled cherries 58**  
Romaine lettuce salad, Casciotta cream, pickled onion & pecan
- Egg / Porcini / Brioche / Parmesan 52**  
Soft egg, porcini cream, brioche & parmesan foam
- Cauliflower / Leek / Truffle oil 52**  
Cauliflower soup, leeks, cream & truffle oil
- Fresh Tuna / Pickles / Yuzu / Wasabi 65**  
Red tuna, yuzu, asian aioli, wasabi & coriander
- White fish / Avocado / Coriander 64**  
White fish tatar, red onion, avocado & coriander
- Veal tartar / Sour Cream / Horse Radish 65**  
Veal, mustard, cornichons, capers, kohlrabi & shimeji
- Mid** **Porcini / Chestnut / Parmesan 65**  
Porcini mushroom brûlée, chestnuts, parmesan & champignon
- Lamb / Potatoes / Asparagus 58**  
Hot rilette of lamb & asparagus, potato foam & fries
- Parmesan / Mozzarella / Olives 64**  
Pizza margarita, parmesan, mozzarella & olives
- Shrimp / Mozzarella / Coriander 68**  
Pizza shrimp, hot peppers, coriander & mozzarella
- Eggplant / Tulum / Zaatar 68**  
Pizza eggplant, tulum cheese, tomatoes & Shata pepper
- Main** **Salmon / Seaweed / Eggplant / Miso 114**  
Sous-vide salmon, seaweed crumble & eggplant-miso sauce
- Sea bass / Macadamia nuts / Chard 142**  
Grilled sea bass, macadamia nut tahini, spiced glaze & yogurt
- Gnocchi / Mushrooms / Shimeji / Champignon 92**  
Shimeji, champignon, parmesan & white truffle oil
- Chicken / Kumquat / Fennel / Shallot 94**  
Sous-vide chicken, orange cream, fennel steak & shallot onions
- Ravioli / Shrimp / Scallops / Mussels / Crab 132**  
Shrimp ravioli, seared scallops, mussels & crab stock
- Sirloin steak / Shallot onions / Red wine (250 gr) 146**  
Grilled dry-aged sirloin steak, shallot onions in red wine & potato purée
- Veal Fillet / Kohlrabi / Mustard (200/300 gr) 148/188**  
Veal fillet, carrot cream, wine sauce & mustard
- Lamb / Spring onion's / Potatoes 138**  
Slow cooked lamb terrine ,spring onion coulis & potato purée
- Duck / Beetroot / Berries 148**  
Sous-vide duck, pickled beetroot & fresh berries

\* bread, tomato salsa & olive oil 18 \*