

ATLANTIC PULPO & KAKI
IKEJIME LOUP DE MER & BLACKLABEL CAVIAR
SALSIFY & BLACK BERRIES
SOURDOUGH BREAD & RAWMILKBUTTER
GOOSELIVER & WALNUT
BRETON LOBSTER & CARROT
„10 DAYS“ CHAR & BEETROOT
HAND-DIPPED SCALLOP & BOURBON VANILLA
NORWEGEAN COD & PERIGORD TRUFFLE
BURGENLAND PIGEON & GILLARDEAU OYSTER
RIPE KIWI & WHITE CHOCOLATE
LEVANTE SAFFRON & CITRUS VARIETY
WILD GINGER & DARK CHOCOLATE

FULL 245 & WINE 130
SMALL 215 & WINE 100

4 COURSE LUNCH 120

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