

MOREL & CORN  
IKEJIME LOUP DE MER & BLACKLABEL CAVIAR  
SALSIFY & BLACK BERRIES  
LANGOUSTINE ROYALE & WASABI  
POTATO BREAD & RAWMILK BUTTER

GOOSELIVER & WALNUT  
*2018 RIESLING MÖLSHEIM, BATTENFELD-SPANIER*

BRETON LOBSTER & CARROT  
*2021 TREBBIANO D'ABBRUZZEN, EMIDIO PEPE*

„10 DAYS“ CHAR & BEETROOT  
*2022 CUVÉE ST.VINCENT, VINCENT GIRARDIN F*

HAND-DIPPED SCALLOP & CAULIFLOWER  
*2017 GRÜNER VELTLINER BERGDISTEL SMARAGD, TEGERNSEEHOF*

NORWEGEAN COD & PERIGORD TRUFFLE  
*2022 CHARDONNAY FLUCH & SEGEN, MARTIN SCHGRAFFER*

BURGENLAND PIGEON & GILLARDEAU OYSTER  
*2022 PINOT NOIR LES ROCHES, MAISON GLANDIEN*

KAGOSHIMA WAGYU A5 & CHEESE SANDWICH  
*2022 KAAMEN II, VINAS MORA*

RIPE KIWI & WHITE CHOCOLATE  
*BRUT COLLECTION, LOUIS ROEDERER*

LEVANTE SAFFRON & CITRUS VARIETY  
*5 YEARS RAINWATER MADEIRA, BARBEITO*

BOURBON VANILLA & CINNAMON  
CHOCOLATE & CARAMEL  
LIMONCELLO & APRICOT

FULL 245 & WINE 140  
SMALL 215 & WINE 105  
WAGYU 60 & WINE 20  
4 COURSE LUNCH 120 & WINE 65

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