

MENU

SUMMER 21

ORGANIC FOIE GRAS – marbre

elderberry · red shiso · pecan nut · matsubadaki · liquorice

“SIGNATURE” BIRNBAUMS GOLDEN TROUT 2+ – marinated / raw

n25 caviar · gillardeau oyster · kujyo · vinaigrette · oyster cress – iced

TRISTAN CRAYFISH – glazed with crustacean oil & grilled
salted lemon · miyoga · kimchi · macadamia – roasted

BRETON RED MULLET – sous-vide with miso oil

bonzai chili sauce · coriander · dim sum · calmar & pulpo

KIWAMI WAGYU 9+ – binchotan BBQ

black garlic · amber · oxtail · pistachio – creamy & crunch

VALENCAY BY MAÎTRE ANTONY – mild goat cheese

tsukemono · water cress · shokupan – crunch

ORIGINAL BEANS – virunga 70 %

black cherry · buckwheat · stones · kombucha – sweet / sour

MENU WITH 5 COURSES – EURO 189 (with cheese or dessert)

MENU WITH 6 COURSES – EURO 209 (with cheese or dessert)

MENU WITH 7 COURSES – EURO 229

JAPANESE JAUSENBRETTL

aji · onigiri · avrenga
saphire-salmon · wasabi · okonomiyaki
norway lobster · carrot · umeboshi
chicken togarashi · sweet corn · sesame

EDIBLE CRAB

green papaya · avocado · passionfruit

BALFEGO TUNA

bao bun

PRE DESSERT

yuzu-koshikari rice cup

SWEET FINISH

buddha · pan dan · lemongras
mango · coconut · shortcrust
crispy-virunga · yuzu
soy · caramel · toffee
matcha · mochi
marshmallow · blackberry