

# Menu

Amuse bouche

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Variation of wagyu

carpaccio – tatar – tataki – rapini – caviar

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Amuse bouche

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Grilled fillet of eel

teriyaki – avocado-shiitake-taco – kombucha

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Trilogy of lamb

profiteroles – wild garlic

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Pre dessert

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Baileys bavaroise

coffee – hazelnut – sabayon cream

menu

126

wine pairing

48