

oyster, coconut milk, sour watermelon
jalapeño and raclette pastelito
chestnut and pear pie

*dry vermouth,
japanese citrus,
pineapple,
thai basil*

japanese mackerel,
cream dashi and kale

*2016 domaine
paul pernot
burgundy*

lobster, jellyfish, tepache, baby tumeric

*2017 ferdinand
albariño
borden ranch
california*

duck, mandarin,
turnip and black walnut
koshihikari rice
with whipped liver and cracklings

*2015 tenuta
santa maria
valpolicella
ripasso
veneto*

uni, sweet potato and avocado

*2017 massican
gemina
napa valley*

bone broth, daikon and herbs

toasted rice chawanmushi with caviar
(supplement +45)

*2014 argyle brut
oregon*

cherry and comté strudel

burrata, trout roe, egg yolk and dill
polenta-olive sourdough
raw butter

*2013 domaine
frédéric brouca
'champs pentus'
languedoc-
roussillon*

black truffle ice cream,
banana pineapple pudding, chocolate

*giacomo
borgogno & figli
barolo chinato
piedmont*

pomegranate bon bon