

MENU

BALFEGO BLUE FIN – truffle shoyu and nashi pear

CREVETTE BOUQUET – uni, myoga and chili

CARP 9 DAYS DRY AGED

furikake, tiger lemon and curd cheese

WAN TAN

wild hare, ceps and essence

HOME-BAKED SOURDOUGH BREAD “HILDEGARD”

le beurre bordier, yuzu olive oil and okinawa salt

① TXOGITXU

goose liver, navettes and cherry plum

② LAGRIMA DE COSTA

N25 Oscietra, smoky eel and vin jaune

③ MULLET

tom yam, galangal and lotus root

④ MARRON CRAB

carrot koshu, café de paris and sansho beurre blanc

REFRESHMENT

⑤ GUINEA FOWL D'ARMOISE

green asparagus, wild garlic and rivesaltes

⑥ „HANAMI“

yorkshire rhubarb, malaga strawberries and panna cotta

⑦ „T-TIME“

sticky toffee, sudachi and cereals

GLAZED „BUCHTEL“

ginger, sea buckthorn and chantilly

MENU PRICE - 275 €

Please ask our service staff regarding additives and allergens

All prices include 19% VAT