

## SIGNATURE APERITIF

Mandarin Cava – 8,5

Apple Bourbon – 10

Lemon 75 – 13,5

## APPETIZER

Winkles / garlic / parsley butter – 12

Oysters – 4 (a piece)

4 Oysters with a glass of Champagne – 18,50

Charcuterie / bread / olives – 18

Herring caviar / crème fraiche / blini / Siberian vodka shot – 14

## TASTING MENU

AMUSE

SMOKED HADDOCK / POTATO / EGG / BRANDADE

HAM HOCK / SCALLOP / SPRING VEGETABLES / CONSOMME

SQUID / RAMENAS / BROWN SHRIMP / JERUSALEM ARTICHOKE / YUZU

BEEF CHEEK / BLACK RICE / RED CHICORY / KUMQUAT / CHERRY

CHEESE SELECTION / BLUEBERRIES / WALNUT / PEAR / SAUTERNES

RHUBARB / ROSE / MASCARPONE / WHITE CHOCOLATE

3 courses – 39

4 courses – 48

5 courses – 57

6 courses – 66

\*For wine pairing please ask your host\*

\*Please inform your waiter in case of any dietary requests, or allergies\*