



MENU

FIVE COURSES · 395

Chef's choices. Five courses based on today's à la carte and seasonal produce. Served to share, family style.

The menu must be ordered by the entire table. We accommodate pescatarians and vegetarians.

Filtered water with/without bubbles per person 25

Extra bread 25

À LA CARTE

Œuf 'kimchi mayo' (v) 45

Soft boiled (:

Hiramasa (p) 145

Fermented carrot · melon

Steak tartare 115

Organic beef · pepper mayonnaise · pommes alouettes

Artichoke (v) 85

Confit · artichoke mayonnaise · lemon

Onion tart (v) 135

Puff pastry · baked onion · Comté

White asparagus (v) 95

Hollandaise sauce

Green asparagus 125

Jalapeños · jamon iberico · almonds

Forest mushrooms (v) 145

'Chicken of the woods' · morels · egg yolk

Turbot (p) 250

Fried · grenobloise · grilled lemon

Mackerel (p) 195

Grilled · tomato fritto

Beef Tagliata 195

Hanger steak · parmesan · mint · olive oil

Danish rhubarb (v) 85

Sourdough ice cream · crumble

Garden & Garden