

TROUT	smoked trout mousse with oyster and chives
BLUEFIN TUNA	raw tuna marinated with wasabi & a soy cream
PARMESAN	gougère with parmesan, sliced mushrooms
+ N25 CAVIAR	<i>toasted brioche with creme royal, wagyu tatar pata negra & 10g N25 Caviar plus 34 p.p.</i>
Menu	
+ FOIE GRAS	<i>terrines & crème brûlée with rhubarb & almond plus 28 p.p.</i>
CHAR	pickled fillet with pickled apple, cucumber & dill oil
SCALLOP	hand-dipped scallops from Norway with pea & miso
QUAIL	grilled quail breast with pickled kohlrabi & yuzukoshō
HAKE	from the vendée with spinach, mustard & new potatoes
ANGUS BEEF	german Angus beef with broccoli & salt marsh herbs <i>Upgrade: JAPANESE WAGYU "A5" plus 39 p.p.</i>
STRAWBERRY	strawberry with lemon thyme, yoghurt & macadamia raw milk cheese from “Maître Affineur Bernard Antony” <i>instead of dessert 12 / as supplement 22</i>
SWEETS	canelé & rum - Rosemary praline - Madeleine - watermelon & mint
MENU	159 109 (without scallop, quail)



THE STAGE

prices in € incl. VAT