CROUSTADE smoked salmon mousse and salmon caviar

MACARON black forest miso and deep-sea prawns

BRIK ROLL beef tartare and sour cream

+ N25 CAVIAR toasted brioche with creme royal, wagyu tatar

pata negra & 10g N25 Caviar plus 34 p.p.

MENU

+ FOIE GRAS "Bircher Muesli" with oats, pear and hazelnut plus 32 p.p.

BALFEGO bluefin tuna, poached oyster, cucumber and oyster herb

CHAR gently cooked with pumpkin, ginger and papaya from "Oberfranken"

LOBSTER lobster with yuzukoshō and jerusalem artichoke

COD steamed cod with beetroot, walnut and yuzu

DEER CALF with cranberry mustard, salsify and braised brussels sprouts

Upgrade: JAPANESE WAGYU "A5" plus 39 p.p.

CHOCOLATE dark chocolate with coconut and passion fruit

raw milk cheese from "Maître Affineur Bernard Antony"

instead of dessert 16 / as supplement 26

SWEETS Cheesecake - Marzipan - Rice Semifreddo - Cassis

MENU 169

119 (without char, lobster)

