



| TASTING MENU 6 - COURSE |

| AMUSE BOUCHE |

OCTOPUS,
JALAPENO, BLACK RICE, TAMARIND, PARMESAN

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TURBOT,
YOUNG CARROT, LOBSTER, MIRABELLE PLUM, TROUT CAVIAR

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BEEF TARTARE,
OYSTER, SMOKED YOLK, PEARL ONION, HORSERADISH

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MULARD DUCK,
YOUNG YUNIPER SHOOTS, BEETROOTS, BLACK CURRANT, ONION

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DRY AGED ROSTBEF,
BLACK TRUFFLE, LEEK, CEP MUSHROOM, SARAWAK PEPPER

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| PRE DESSERT |

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CHOCOLATE,
BERGAMOTE, MILK, PUMPKIN SEEDS, MUSCOVADO

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| PETIT FOUR |

PRICE: 235,-

SERVICE FEE IS NOT INCLUDED
RESERVATIONS FROM 5 PERSONS ARE CHARGED WITH 10 % SERVICE FEE