

## À LA CARTE

#### STARTERS

THE WAHOO 39€

The smoked filet marinated on colombo spices, served half-coocked carpaccio, crunchy virgin vegetables, katsuobushi sorbet paired with lime & dashi foamy broth refreshed with citrus & fresh mint.

#### THE CHICKEN EGG

25€

The poached egg served on a grilled corn cream flavored with Lapsong Souchong tea, scrumbled leg duck confit & pop-corn.

#### THE WARM SCALLOPS SALAD

34€

Seared scallops on the plancha and endive strips in turmeric & calamansi vinaigrette, candied lemons julienne & fresh pepper sumac.

#### THE CHEF'S BASTIAN ONION SOUP

18€

In the spirit of onion soup: chicken broth infused with grilled yellow onions, poured over white onion confit & red onion petals.

All this, comes with crispy bread & its creamy cheese with woody & roasted notes.

#### THE DETOX BROTH

18€

The chicken broth infused with ginger, turmeric & lemongrass.

Served with chicken breast julienne & celery.





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#### MAIN COURSES

#### THE WILD MUSHROOM RISOTTO

28€

Rice cooked in wild mushroom broth, coated in a concentration of creamy roasted mushrooms in ginger butter. Served with fresh sautedwild mushroom.

#### THE LAMB SHANK

49€

Confit in a black lemon curry & served on a spicy eggplant caviar.

#### THE VEAL SHOP (350G)

65€

Magnificent veal shop selected by the chef, marinated in scotch whiskey and smoked in barrel whiskey, roasted buckwheat.

Served with potatoes in 2 ways paired with roasted hazelnuts.

#### $THE\ MAHI\text{-}MAHI$

32€

The filet cooked gently on a butter meunière style, accompanied by a buttered fava been & celery.

Served with smoked dashi foamy broth infused with matcha green tea, green curry & bergamote citrus.

### THE SIDES

Carrot salad infused with orange blossom.

9€

Potatoes in 2 ways paired with roasted hazelnuts.

9€

Seasonal fresh vegetables.

11€





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## DESSERTS

DESSERT OF THE DAY

Let yourself be surprised by the chef.

16€

SORBETS & ICE CREAMS ASSORTMENT
Ask for our different flavors.

THE CHEESE PLATE

Our selection of 3 aged cheeses.

17€

12€

