

Menu

Flame-grilled mackerel	17€
<i>Labneh, bottarga, daikon, red chili oil, pickled onions</i>	
Poached egg	17€
<i>Creamy meat jus, wild mushrooms, bacon, shokupan croutons, hazelnuts</i>	
Roasted squash 	16€
<i>Buckwheat cream, pumpkin seed and black garlic condiment, butternut squash brunoise, puffed buckwheat</i>	
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Monkfish tail	31€
<i>Hispi cabbage, shiso pil-pil, oats, cuttlefish ink cream</i>	
Duck breast fillet	32€
<i>Hoisin and prune sauce, carrot and coconut milk cream, porcini mushroom pommes Anna, confit shallot</i>	
Arctic char	32€
<i>Parsnip purée, parsley cream, nori crumble, crispy parsley</i>	
Split Pea & Spelt Risotto 	26€
<i>Leeks, beurre blanc, confit garlic, creamy egg yolk, green herb oil</i>	
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Fresh Goat's Cheese 	11€
<i>Rosemary honey, sunflower seeds and chervil sorbet</i>	
Blackberry	12€
<i>Dark chocolate namelaka, blackberry gel and crisp, cocoa and sesame crumble, tonka bean ice cream</i>	
Peanut Cream	12€
<i>Breton shortbread, dulce de leche, caramelised peanuts</i>	

STARTERS

MAIN COURSES

DESSERTS