



Tasting menu

Arabesques

Shrimp, prawns and king crab on a shellfish cream

Under the sea

Herring and venus clams served with squid ink gnocchi filled with mascarpone and an infusion of ginger

Mullet

In a stew of clams and whelks

Around the world

Seasonal fruits and sorbets as well as various preparations of fruit from around the world

€65

Tasting menu

Deep umami

Tuna tartare on a bed of tongue and celery

Contrasts

Yuzu marinated anchovies, agro cheese and nori seaweed

Under the sea

Herring and venus clams served with squid ink gnocchi filled with mascarpone and an infusion of ginger

Destination... earth!

Ricotta and leek ravioli with Parmigiano Reggiano and truffle

A stroll along the Silk Road

Bacon slow-cooked in soy and served crispy with escarole

Fly

Crème brûlée served on a raspberry merry-go-round

€85