

## WINE

2018 Reiler Mullay Hofberg "Kell" Meurer, Mosel	0,1L 12€
2018 Fontanasanta Nosiola Foradori, Trentino	0,1L 18€
2017 Riesling "Ried Gaisberg" Hirsch, Kamptal	0,1L 18€
2018 Argyros Assyrtiko Argyros Estate, Santorini	0,1L 20€
2019 Roero DOCG Sanche Stefano Occhetti, Piedemont	0,1L 16€
Boal Reserva Barbeito, Madeira	5cl 16€
or 1993 Banyuls Grand Cru Cave L'Étoile, Roussillon	5cl 13€
or 2017 Jurancon "Au Capceu" Camin-Larredya, Jurancon	0,1L 17€

## MENU

Cauliflower Buttermilk / Wheatgrass / Passionfruit
Jerusalem Artichoke white Truffle from Alba / Egg yolk / Leek
Tofu Quince Dashi / yellow Radish / Avocado
Poppy Seed Potato Lamb's lettuce / Hokkaido Pumpkin / Salsify
Onion Tart Celery / Sweet potato / Vadouvan
Raw milk cheese Selection / Maître Antony or Black Berries Sage / Panna Cotta / Nut or Brioche Mango / Green Curry / Coffee
5 Course 150€ / 6 Course 165€



All prices incl. taxes  
Subject to change