



TASTING MENU

TOMATO TARTARE L, G, V

peach / fried caper / pearl onion

Méthode Traditionnelle Blanc de Blancs Bourgogne Brut AOC, Famille Moutard, France

SCALLOPS L, G

green apple / mountain ash jam / chorizo

2022 Riesling Trocken, Immel, Rheinhessa, Germany

DUCK GYOZAS L

poultry consommé / pickled lotus root

2021 Pinot Blanc, Josmeyer, Alsace, France

LAMB TENDERLOIN L, G

black root / caramelized garlic / blackcurrant sauce

2021 Remordimiento Tinto, Bodega Cerrón, Jumilla, Spain

LINGONBERRY SEMOLINA MOUSSE L, V

coconut sorbet / berries

2022 "Anarchia Costituzionale" Moscato Dolce, Vigneti Massa, Piemonte, Italy

5 – COURSE TASTING MENU 65 €
PAIRED WINE SELECTION 36 €

L-lactose-free, G-gluten-free, V-vegan, N-contains nuts