

MENU LATOUR

bass | smoked eel | leek | shiso | ponzu

* goose liver | oyster | miso | sea buckthorn

plaice | langoustine | boemboe bali | lemongrass | kaffir lime

** veal sweetbread | muscovado sugar | vanilla | balsam
vinegar

roe deer | cacao | piment d'espelette | wildsalami

*** selection of cheeses
per piece 3.50

cassis | kalamansi | basil

yuzu-chocolat | raspberry | verbena

5 course 82.50

*** 6 course 95.00**

(can be ordered whole table until 8:30 pm)

**** 7 course 112.50**

(can be ordered whole table until 8:30 pm)

**If you wish to have changes made to something
on the menu,
a supplemental charge may apply**

STARTERS

bass | smoked eel | leek | shiso | ponzu

34.50

goose liver | oyster | miso | sea buckthorn

34.50

beef tatar | cèpes | shiitake | ponzu

27.50

avocado | lettuce | tomato

22.50

MAIN DISHES

plaice | langoustine | boemboe bali | lemongrass | kaffir lime

44.00

beef loin | beef cheek | lavas | black garlic

42.50

roe deer | cacao | piment d'espelette | wildsalami

45.00

soba | soybeans | portobello

24.50

DESSERTS

selection of cheeses
per piece 3.50

cassis | kalamansi | basil
18.50

yuzu-chocolat | raspberry | verbena
18.50

vanilla | chocolat | basil sorbet
raspberry-verbena sorbet
per scoop 3.50

**We also serve Menu Latour for lovers of
fruit and vegetables**

MENU LATOUR

turnip | rhubarb | tarragon

* avocado | lettuce | tomato

cauliflower | boemboe bali | kaffir lime

** beetroot | horseradish | basil | vadouvan

soba | soybeans | portobello

*** selection of cheeses
per piece 3.50

cassis | kalamansi | basil

yuzu-chocolat | raspberry | verbena

5 course 72.50

*** 6 course 85.00**

(can be ordered whole table until 8:30 pm)

**** 7 course 102.50**

(can be ordered whole table until 8:30 pm)

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