

MENU LATOUR

hamachi | smoked eel | leek | ponzu

goose liver **2020** | red prawn | tom kha kai | dried shrimp

** langoustine | poudre du voyage | nashi pear | parsnip

monkfish | water melon | yellow curry | peanut | kaffir lime

roe deer | lavender | rhubarb | purple curry

* selection of cheeses
suppl. per piece 3.50

apricot | Amaretti biscuits | almond chocolate

pandan | pineapple | coconut | coffee

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

haricot | avocado | macadamia nut | ras el hanout
22.50

hamachi | smoked eel | leek | shiso | ponzu
36.50

goose liver **2020** | red prawn | tom kha kai | dried shrimp
37.50

veal sweetbread | papaya | wasabi | sorrel
34.50

MAIN DISHES

artichoke | leek | black garlic | belper knolle
32.50

monkfish | water melon | yellow curry | peanut | kaffir lime
42.50

Pluma Iberico | sambai | miso | tomato
45.00

roe deer | lavender | rhubarb | purple curry
47.50

DESSERTS

selection of cheeses
per piece 3.50

apricot | Amaretti biscuits | almond chocolate
18.50

pandan | pineapple | coconut | coffee
18.50

vanilla | chocolat | fleur d'orange
lemon grass sorbet | apricot sorbet
per scoop 3.50

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

MENU LATOUR

haricot | avocado | macadamia nut | ras el hanout

horseradish | beetroot | raspberry

carrot | apricot | orange blossom | harissa

** cucumber | codium | lapsang souchon | shii take

artichoke | leek | black garlic | belper knolle

* selection of cheeses
suppl. per piece 3.50

apricot | Amaretti biscuits | almond chocolate

pandan | pineapple | coconut | coffee

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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