

BITES

parmesan
clove
mustard
dill

carrot
orange blossom
za'atar

squid
mackerel
herring caviar

red prawn
tom kha kai

MENU LATOUR

6 course 110.00

* without langoustine dish

7 course 130.00

TUNA

oyster - yuzu kosho - shiso

GOOSE LIVER

smoked eel - black garlic
wasabi

*** LANGOUSTINE**

tomato - ponzu - sesame
curry

MONKFISH

miso - asparagus
wild garlic - chicken skin

LAMB

pistou - anchovies - olive

SELECTION OF CHEESES

per piece 3.50

STRAWBERRY

lychee - jasmine
pandan

TONKA BEAN

italian coffee - almond
chocolat

MENU LATOUR

for lovers of fruit and
vegetables

6 course 100.00

* without rettich dish

7 course 120.00

TOMATO

miso - shiso

YELLOW BEET

piccalilly - tarragon

*** RETTICH**

gochujang - wild garlic

POTATO

peanut - mushroom XO

ASPARAGUS

coffee - pistachio

SELECTION OF CHEESES

per piece 3.50

STRAWBERRY

lychee - jasmine
pandan

TONKA BEAN

italian coffee - almond
chocolat

STARTERS

TOMATO

miso - shiso

26.50

TUNA

oyster - yuzu kosho - shiso

39.50

LANGOUSTINE

tomato - ponzu - sesame - curry

39.50

GOOSE LIVER

smoked eel - black garlic - wasabi

39.50

MAIN DISHES

ASPARAGUS

coffee - pistachio

36.50

POTATO

peanut - mushroom XO

34.50

MONKFISH

miso - asparagus - wild garlic - chicken skin

45.00

LAMB

pistou - anchovies - olive

52.50

DESSERTS

SELECTION OF CHEESES

per piece

3.50

STRAWBERRY

lychee - jasmine - pandan

18.50

TONKA BEAN

italian coffee - almond - chocolat

18.50

PER SCOOP

vanilla

chocolat

tonka bean

pandan

strawberry-lychee sorbet

3.50