

BITES

sweet potato
labneh
pomegranate
dukkah

goat cheese
tomato
anchovies

chicken
lemon grass
peanut

potato
red curry
cucumber

MENU LATOUR

(may be ordered per table
until 8.30)

6 course 110.00

* without oyster dish

7 course 130.00

MONKFISH

razor clam
green strawberry
woodruff

GOOSE LIVER

smoked eel - black
garlic wasabi

* OYSTER

pata negra - sea urchin
coffee

suppl. Perle caviar;

5 gr. 17.50

10 gr. 35.00

SEA BASS

XO - eggplant - soya

VEAL TENDERLOIN

vadouvan - pecan

SELECTION OF CHEESES

per piece 3.50

CASSIS

matcha - shiso

TROPICAL FRUITS

chocolate - coconut

STARTERS

ARTICHOKE

sorrel – apple

26.50

MONKFISH

razor clam - green strawberry - woodruff

32.50

GOOSE LIVER

smoked eel - black garlic - wasabi

39.50

OYSTER

pata negra - sea urchin - coffee

37.50

suppl. Perle caviar; 5 gr. 17.50/10 gr. 35.00

MAIN DISHES

ONION

tomato - parmesan

34.50

CELERIAC

lovage - nashi pear

34.50

SEA BASS

XO - eggplant - soya

46.50

VEAL TENDERLOIN

vadouvan - pecan

48.50

DESSERTS

SELECTION OF CHEESES

per piece

3.50

CASSIS

matcha - shiso

18.50

TROPICAL FRUITS

chocolate - coconut

18.50

PER SCOOP

vanilla

chocolate

coconut

shiso sorbet

tropical fruits sorbet

3.50