

LUNCH

CEVICHE OF SEA BASS – SESAME, BANANA AND CORIANDER

RATATOUILLE – BASIL AND BURRATA

TATAR OF HAUNCH OF VENISON – JUNIPER, WHITE BEETROOT AND GOJI BERRY

SOUP OF RUTABAGA AND BERGAMOT – BLACK PUDDING AND PINEAPPLE

ICELANDIC SALMON – GREEN LENTILS AND RADISH

ROCK OCTOPUS – BEAN, ARTICHOKE AND TOMATO

CHEEK OF LINUM-VEAL – PUMPKIN, BRUSSEL SPROUT AND RAZ-EL-HANOUT

SHABU SHABU OF WAGYU-BEEF – CAULIFLOWER AND MUSHROOMS

RAW MILK CHEESE

FOREST – SUNCHOKE, QUINCE, BERRIES AND HERBS

SOUR CHERRY – CHOCOLATE, YUZU AND PECAN NUT

CLOUDS – PASSIONFRUIT, LITCHI, COCONUT AND BAHIBE-CHOCOLATE

23 EURO ONE COURSE

42 EURO TWO COURSES

57 EURO THREE COURSES

19 EURO EACH FOLLOWING COURSE

FILLET OF SIMMENTALER BEEF

64 EURO

MISO, QUINOA AND KALE