

## LUNCH

BLACK COD - OAT ROOT, UMEBOSHI AND LAMBS LETTUCE

WILD MUSHROOMS - DIJON MUSTARD, PINEAPPLE AND DILL

ROASTED POTATO SOUP - WALNUT VINEGAR, ROOIBOS TEA AND MÜRITZ STURGEON\*

CANNELLONI WITH RICOTTA – PIED-DE-MOUTON, CALAMANSI AND KUMQUAT

SALSIFY AND TRUFFLE - RADICCHIO, HAZELNUTS AND JUNIPER WOOD

HALIBUT FROM ICELAND – GILLARDEAU OYSTER AND JERUSALEM ARTICHOKE\*

SWEETBREADS - GREEN CABBAGE, CAPERS AND SHERRY

CHEEK OF OX WITH TRUFFLE JUS - LENTILS, PUMPKIN AND COCONUT

MEDJOUL DATE – CITRUS, ARABICA COFFEE AND CARDAMOM

DESSERT OF BEETROOT - TARRAGON AND VALRHONA CHOCOLATE

29 EURO ONE COURSE

54 EURO TWO COURSES

78 EURO THREE COURSES

22 EURO EACH FOLLOWING COURSE

\* WITH 10 GRAM IMPERIAL CAVIAR SELECTION, SURCHARGE 40 EURO