

„STATUS QUO“

OPENING

WAGYU BEEF JERKY
& GAZPACHO MARSHMELLOW

SMOKED EEL & DEHYDRATED OKRA

SALT WATER PRAWN
& CHORIZO EMULSION

TUNA WITH
UMEBOSHI PLUM VINAIGRETTE
& CHILLI AIOLI



SWEETS

BAKED APPLE

MACARON
[popcorn & chocolate]

MAGNUM
[vanilla & blueberry]

AERATED CHOCOLATE
[toasted almond]

SMOKED LECH VALLEY TROUT
& BLACK SESAME VINAIGRETTE

[baby turnip : char caviar]

OR

GLAZED FOIE GRAS
& PUMPKIN

[hazelnut : red verjus vinaigrette]

LANGOUSTINE “SZEGEDIN FLAVOUR”

[pickled cabbage : pancetta : allspice pineapple]

BRITTANY RED MULLET
& SEA URCHIN

[sweet lemon : romesco : artichoke]

OR

COD “GRENOBLE”

[parsley root & encornet : jerusalem artichoke]

MIERAL GUINEA FOWL & BERGAMOT

[green asparagus : pak choi : rillettes]

OR

SADDLE & SHOULDER OF
LIMOUSIN LAMB

[pearl barley : carrots : vadouvan jus]

FRAGRANT RICE ICE CREAM
& CUCUMBER LEMONADE

[green apple : pistachio pesto]

OR

RHUBARB COMPOTE

[potato ice cream : RazelHanout flavoured chocolate granité]

MENU 230 €
INCLUDING WINE AND COFFEE