

SIGNATURE APERITIF

Mandarin Cava – 8,5

Cranberry Oak – 10

Elderflower St. Germain – 12,5

APPETIZER

Oysters – 4 (a piece)

Herring caviar / crème fraiche / blini / Siberian vodka shot – 14 (add Oscietra – 60)

Charcuterie / toast / olives – 18

SIGNATURES

Monkfish / bacon / leeks / mussels / white bisque – 28

Beef Wellington / smoked potato puree / butter roast carrots / bone marrow sauce – 28

TASTING MENU

Amuse

Octopus / corne de gatte / cavolo nero / saffron

Guinea fowl / celeriac / pumpkin / lardo / wild mushroom

Monkfish / bacon / leek / mussels / white bisque

Venison / Jerusalem artichoke / beetroot / chocolate

Selection of cheeses / fig / celery / raisin bread

Sticky toffee / apricot / mascarpone

3 courses – 39

4 courses – 48

5 courses – 57

6 courses – 66

For wine pairing please ask your host