

lunch

wasabi langoustine

mackerel, shiso & ponzu

mazara prawn, pondicherry rosé & chioggia

pomelo, coconut & roscoff

dim sum "chicken stock, scallop & bamboo mushroom"

*pumpkin dim sum, chinese salami & white truffle

ikarimi salmon, tomato & star anis

pikeperch, kamebishi soy 10y, leek & ginger

peking duck interpretation TR

veal, pea & kamebishi soy 10 y

saté chicken, mango & peanut

suckling pig, dashi & japanese mustard

apricot, calamansi & hazelnut

quince, macadamia nougat & passion fruit

yuzu cheesecake & caramel beurre sale

4 course menu 88 € | 5 course menu 103 €

6 course menu 118 € | 7 course menu 133 €

8 course menu 148 €

* 14 € supplement

prices in €, including 19% tax

kitchen open until 1.30 p.m. | restaurant closes at 3.00 p.m.

On demand we are pleased to hand you a detailed allergen list