

— À LA CARTE —

shaved apple, hazelnut milk custard, kohlrabi, red mustard, tarragon, ginger ice 15
roasted carrots, smoked tofu, black garlic, sunflower seed butter, lime, dill, sumac 17
scallop, salt baked celery root, spiced bread crumbs, dill, chilled celery broth 19
sea urchin, squid noodles, egg yolk jam, squash, squid ink tuile, nori, yuzu, shiso 20

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savoy cabbage, seaweed butter, smoked mussels, celtuce, nasturtium, cured egg yolk 18
barbecued sunchokes, caramelized yogurt, black hummus, quinoa, dill 18
shrimp mousse, sweetbreads cooked in beeswax, popcorn purée, yuzu kosho milk, pea tendrils 20
pine smoked chanterelles, crispy and pureed potatoes, radishes, foie gras sauce 21

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sablefish, cauliflower, kelp paste, castelfranco radicchio, nettles, fennel, lemon sabayon 21
young hen, parsnip, vanilla, sprouted rye porridge, celery, parsley, truffle emulsion 22
pork shoulder, quince, preserved lemon, grilled little gems, turnips, anchovy cream 22