

# 516

table

## MENU

\*Tasting of cured fish:

Cold smoked pompano and passionfruit ceviche, coconut and combava, dill and calamansi emulsion  
Jelly of tomato consommé with lovage oil and marinated sardines  
Celeriac salad with sanbai-marinated ikura, horseradish and yuzu ao  
Chilled bouillon of turbot and hazelnut, Beluga caviar and Tsarskaya oyster ice-cream

\*Couscous of basmati rice with spring vegetables, pistachio and Pierre Robert cheese

“Os à moelle”, smoked herring bone, veal tartare with bone marrow, cockles and Beluga caviar

\*Young potatoes filled with bagna càuda, mussels and sea succulents  
briny oyster and chamomile velouté

\*Dutch red mullet with artichoke Barigoule, jus à Bécasse and toast rôtie

\*Toh Thye San duck, mole madre, blueberry aigre-doux and sauce Rouennaise

or

A5 Ohmi Wagyu, white clams and ramsons with fermented oxtail jus (**supplement of 70**)

\*Apple  
salted caramel, puff pastry and walnut

Choice of dessert:

Night in Persia | Cherries | Balloon

**\*148 Discovery**

**218 Experiential**