



January 2021

Brioche, mushroom honey, porchini butter
Nasturtium leaf tofu, strawberry, foie gras

Braised taro, onion, parmesan, braising liquor

Scallop, juniper, oyster pearl, succulents

King crab, hazelnut, crab miso

Iberico pork, quince and koji mole, cherry

OR

Wagyu striploin, A4 Tochigi prefecture with pickles and
preserves (100g - \$55++)

Roast barley amazake ice-cream,
smoked olive oil, mandarin
Cake of the day

\$168++

Alcohol pairing \$88++

Organic tea pairing \$38++



December 2020 (Vegan)

Orange brined kohlrabi

Pickled fig leaf, local leaves

Olive ravioli, nasturtium kimchi

Braised taro, onion, braising liquor

Roast celeriac, pickled rhubarb, lime

Cherry tomato, raspberry, fennel

Barley crumpet, salsa verde, porcini honey

Burdock root, mixed seeds, puffed grains,

Salt baked beetroot, aged pear, pickles and preserves

Salt baked kohlrabi, aged pear, pickles and preserves

Rose, plum, raw cocoa

Brown rice and miso amazake ice cream,
smoked olive oil, mandarin

Roast jerusalem artichoke, grapefruit, almond

Strawberry and thyme sorbet

Pâte de fruit

€128++

alcoholic beverage pairing +€88++

organic tea pairing €36++