

SEASONAL MENU



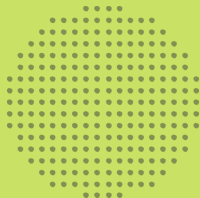
Sssssnack... 18 per piece
Sugar Snap Peas, Sea Urchin, Seaweed Crisp
soave Classico, Pieropan 2019... 18

Kampachi Ceviche, Avocado, Wasabi Tobiko... 28
Manzanilla Sherry, Barbadillo, Solear... 24

Grilled Scallop on the Half Shell, Scallop Broth... 28
Marie Demets Brut NV Champagne... 26

Grilled Carabinero, Prawn Jus, Petite Spring Salad... 68
(additional Potato Flatbread... +4)
Sancerre, Alphonse Mellot, La Moussiere 2018... 26

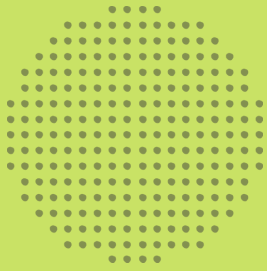
Tortellini in Brodo... 32
Iberico Pork Collar, Jamon Iberico de Bellota, Bone Broth, Black Garlic
VDF La Grande Ourse, Pascal Chalon 2015... 22



Pan-Seared Monkfish, White Asparagus, Jamon Iberico de Bellota... 58
St-Veran, Deux Roches, Les Terres Noires 2017... 24

Rabbit Saddle, Lardo, Heirloom Carrots... 48
Riesling (Mosel), Daniel Vollenweider, Goldgrube 2016... 25

Mayura Wagyu Tri-Tip, Cacao Nibs, Seasonal Vegetable... 88
Chateauf-neuf-du-Pape, Mas Saint-Louis 2014... 34



SELECTION OF CHEESES

Platter of three
39

Goat Gouda (Netherlands)... 18
Aged Manchego (Spain)... 19
Smoked Scamorza (Italy)... 28
Colston Bassett Stilton (UK)... 22
Old Groendal (Belgium)... 24

DESSERT

Fraises des Bois, Fior di Latte Ice Cream, Hazelnut Oil... 29

Auslese, Hans Tschida 2018... 17

