

# Savelberg Experience

## AMUSE BOUCHE

Macaron | Foie Gras | Truffle

Fine De Claire Oyster | Apple Ponzu Caviar | Onion Compote  
Cucumber Brunoise | Cucumber Granita | Ginger Yoghurt Foam

## BLUE CRAB

Kunami Melon | Avocado Mousse | Yuzu | Grape Seaweed

## SCALLOP LANGOUSTINE

Lime | Pomelo | Crème Fraîche | Caviar

## SOLE

Potato Sauce | Truffle | Pommes Soufflées

## LOBSTER SWEETBREAD

Artichoke | Morel Mushrooms | Celeriac | Lobster sauce

## PIGEON

Pan-seared Anjou Pigeon | Seaweed Potato | Grape | Vanilla Sauce

OR

## WAGYU HANGER STEAK

Parsnip | Edamame Puree | Shallot Confit

Beef Jus with Tomasu Soya Sauce

## CHOCOLATE PRALINE

Chocolate | Hazelnut Ice Cream | Hazelnut Praline

Crumble | Yuzu | Raspberry

4,200

## Extra Menu

### FABERGÉ EGG

Royal Oscietra Caviar | Crème Fraîche | Blini | Leek | Potato Cream

15 g. 1,600 / 30 g. 3,200

### CAVIAR LANGOUSTINE

Royal Oscietra Caviar | Pan Seared Langoustine | Crème Fraîche

Blini | Spinach

10 g. 2,200

### MACARON CAVIAR

Royal Oscietra Caviar | Crème Fraîche | Macaron

10 g. 1,200

### FINE DE CLAIRE OYSTER

Apple Ponzu Caviar | Onion Compote

180 pc

# Vegetables Menu

## AMUSE BOUCHE

Macaron | Goat Cheese | Honey | Chive  
Cauliflower Risotto | Marinated Egg | Green Herb Oil  
Cucumber Brunoise | Cucumber Granita | Ginger Yoghurt Foam

## TOMATO

Organic Tomato | Dried Tomato | Tomato Paper | Burrata Cheese  
Gazpacho | Tomato Ice cream

## BEETROOT

Blueberry | Almond Milk | Balsamic, Yuzu

## FENNEL

Grilled Fennel | Chive | Pommes Soufflées | Fennel Foam

## ARTICHOKE

Artichoke Tartare | Sesame | Tomasu Soya Sauce

## WHITE BEANS

Carrot | Truffle

## FOREST MUSHROOM

White Chocolate Glaze | Vanilla Mousse | Cherry | Yogurt Crispy  
Yogurt Mousse | Pistachio Sponge Cake | Chocolate Crumble  
Cherry Mousse | Cherry & Yuzu Gel | Marshmallow

3,200

## Extra Menu

### FABERGÉ EGG

Dashi Yuzu Caviar, Celeriac Puree, Cauliflower, Potato Confit

450

### DUTCH CHEESE

850