



Scallop

Yuzu Cured Scallop, Allium Oil, Black Garlic

Taittinger - Champagne

Cured Goats Bridge Trout

Horseradish, Dil, Garden Herbs and Flowers

Loimer - Gruner Veltliner 2020 - Austria

Wild Turbot

Brassicas, Lemon and Pine Nut Dressing

Sancerre - Sauvignon Blanc 2020 - France

Beef Tartare

Gherkin Gel, Cured Egg Yolk

Coteaux du Giennois - Pinot Noir 2021 - France

Thornhill Duck

Turnip, Cabbage, Mustard

Isole e'Olena - Sangiovese 2019 - Italy

Raspberry

Ruby Chocolate, Almond

Tokay Aszu - Furmint 2016 - Hungary

“Pebbles”

Black Sesame, Lime, Dark and Milk Chocolate

Tasting Menu €130.00 per person

Wine Pairing €110.00 per person

