

STARTERS

Oysters¹⁴

Tsarskaya Saint Kerber Bretagne, per piece – 7

Smoked burrata^{7,8,B}

Honey almonds, tamarillo, salsa romesco – 29

European edible crab^{1,2,3,7,A}

Saffron brioche, salted tangerine, Imperial Caviar – 39

Tuna Tataki «Yellow Fin»^{4,6,7,9,A,B}

Jerusalem artichoke, truffle, lime mushroom, yuzu-dashi – 34

Crustacean Agnolotti^{1,2,3,4,6,7,14,B}

Wild garlic, wild cauliflower, belper knolle – 27

Ceviche of argentine red prawn^{2,4,5,6,8,10}

Mango, asparagus, cashews – 28

Caviar⁷

Imperial Golden Queen

50g – 120

100g – 220

MAIN COURSES

Saddle of lamb from the Eifel^{1,6,7,8,9,10,B}

Vadouvan, aubergine, salt lemon, pomegranate – 59

Fillet of beef^{1,3,5,6,7,9,B}

Asparagus by Farm Alhusen, pommes alumettes – 58

Dry-Aged Short Rib^{1,6,7,9,B,C}

BBQ, corn, cabbage turnip apple salad – per 100g 16€

Turbot fillet^{4,7,8,9,10,12}

Beurre blanc, leaf spinach, truffled celeriac puree – 59