

*Fresh goat cheese and sorrel crisp, honey and pollen
Leaves in tempura
Jerusalem artichokes cooked in salt crust with seaweed*

MENU CHEF'S TABLE

« Wine Pairing elaborate by our Chef Sommelier »

Root vegetables and fruit from our farmers,
black cardamom

Blue lobster, sea potatoes, black garlic

Silk grain veal, smoked eel, ceps

Coconut, forest pepper

Delicacies