



Valentine's menu

Five-course menu

Tuna saku / cucumber / ponzu /
edamame / avocado / sesame

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Celeriac 'ravioli' / avruga caviar / beurre blanc of sour cabbage

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Oxtail consommé / salsify / winter truffle

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Anjou pigeon / goose liver / parsnip / pommes fondant

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Cheese selection € 17

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Chocolate brownie / violet / cherries /
granola / tonka bean ice cream

Menu 105

Wine pairing 40

Due to the complexity of our menu, we cannot offer a gluten-free, lactose-free, vegetarian or vegan menu.

Price in euro, VAT and service included.