

TASTING MENU

episodes II: the journey of a chef

CHOUX

*chicken liver parfait, choux pastry, date puree,
grape, blackberry, pistachio*

BEEF TARTARE

beef tartare, nori tartlet, nashi pear, egg yolk jam

THE CLOUD

sweet corn, eel, green apple foam, tapioca pearl

KINGFISH

*smoked fish broth, lychee, salmon roe,
radish, green oil, caviar*

CHOU FARCI

*duck farcis, foie gras, braised fig,
blood orange butter sauce*

ABALONE

abalone, consommé, bresaola, vegetables, chilli oil

ALFONSINO

alfonsino, smoked broth, sticky rice

FAUX-FILET

beef sirloin, winter root vegetables, black garlic, oat jus

MONT BLANC

*hojicha cake, chestnut, sansho tuile,
brown rice ice cream, sesame*

195 PP