Starters

King Crab, herb butter, lemon thyme 48

Tuna tartare, vadouvan, donburi 31

Burrata, Jerusalem artichoke, black truffle, hazelnut 29

Hokkaido Pumpkin, feta, mandarin, pistachio 29

Beef tartare, Comté cheese 29

Scallops, white beans, sobrasada, sweet pointed pepper 31

Hare Fillet, black pudding, smoked foie gras, blackcurrant 32

Game Pâté, pear, focaccia 31

Add 10gr Oscietra Caviar 45

Please notify your waiter of any allergies. Not all ingredients are listed on the menu.
Our kitchen team handles many ingredients, therefore we cannot prevent cross-contamination.

Main Courses

Sole, tartare sauce, french fries 59

Ray wing, capers, brown butter, purée 42

Turbot on the bone, savoy cabbage, vin jaune 55

Pointed cabbage, harissa, pommegranate, yoghurt 32

Portobello mushroom, black garlic, celeriac, hazelnut 33

Pheasant, Belgian endive, sauce Albufera, Château potato 44

Venison Calf Fillet, pumpkin, salsify, madeira, pommes Pont Neuf 49

King Crab Pasta, beurre blanc, for two 60pp

Côte à l'os Himmerlandskod, Jersey x Herefod, for two 60pp

Wagyu, A5-BMS12, Kagoshima 98

Entrecote Sashi 50

With pan fried Belgian endive or salad
Fries or rosemary potato
Pepper sauce, bordelaise, béarnaise or choron

From parties of nine persons or more, please choose no more than four different dishes per course.