

MENU 7 Course

Amuse Bouche

« *Freshwater Zukushi* »

Royal Belgian Caviar

Almond tofu, squid & chicory

or

Aji

Chervil, bergamot, Kimizu & Katsuobushi

Langoustine

Artichoke, turmeric root, Myoga & sea buckthorn

Madai

Leek heart, oyster, Sake, cockles & razor clams

Skate wing

Périgord truffle, celeriac & Koji-Beurre Blanc

Iberico Pork Chin

Morels, salsify, Yuzu & Ramen

Rack of Lamb

Maitake, jerusalem artichoke & Sobrassada

or

Ozaki Wagyu (+15€)

black radish, young onion & Aubergine

Dark Chocolate

Blood orange, macadamia, Amazake & Shiso

or

„Tokyo Banana“

Coriander, Mirin sabayon, black sesame & passionfruit

Menu 7 Course 225€ | Wine 105€ | Sake 168€
non alcoholic trilogy 55€

MENU 5 Course

Amuse Bouche

« *Freshwater Zukushi* »

Royal Belgian Caviar

Almond tofu, squid & chicory

or

Aji

Chervil, bergamot, Kimizu & Katsuobushi

Langoustine

Artichoke, turmeric root, Myoga & sea buckthorn

Madai

Leek heart, oyster, Sake, cockles & razor clams

Rack of Lamb

Maitake, jerusalem artichoke & Sobrassada

or

Ozaki Wagyu (+15€)

black radish, young onion & Aubergine

Dark Chocolate

Blood orange, macadamia, Amazake & Shiso

or

„Tokyo Banana“

Coriander, Mirin sabayon, black sesame & passionfruit

Menu 5 Course 190€ | Wine 85€ | Sake 120€
non alcoholic trilogy 55€