

# TASTING MENU

75€

## **BEEF TARTARE (L)**

SPICY SALSA | MUSTARD SEEDS | EGG YOLK | SRIRACHA-AIOLI | LEEK OIL |  
TROUT ROE | SHIMEJI MUSHROOMS | FOCACCIA

## **SALMON CEVICHE (L, G)**

WHITE RADISH | FENNEL | PICKLED CUCUMBER | BLOOD ORANGE |  
CUCUMBER JUICE | TROUT ROE | CORIANDER | OLIVE OIL

## **HALIBUT (L)**

COUSCOUS | CALAMANSI SAUCE | APPLE-FENNEL SALAD | TROUT ROE |  
LEEK OIL

## **BEEF (G)**

POTATO GRATIN | BLACKCURRANT-RED WINE SAUCE | ENOKI  
MUSHROOMS | WILD GARLIC PESTO | RAMIRO PEPPER | TRUFFLE CHEESE

## **STRAWBERRY AND PEPPER (G, L)**

VANILLA CREAM | SICHUANPEPPER | SESAMEFOAM | LIME-MINT  
GRANITA