

OPENING

TOMATOBAGUETTE
& JABUGO BELLOTA BACON

BEEFTATAR AND JELLIED BEAFTEA
& IMPERIAL CAVIAR

CEP MUSHROOM & BACON CHOCOLATE

CUPCAKE
FINEST HARVEST SALMON CAVIAR
HORSERADISH



7 COURSE DEGUSTATION 300 EUR
5 COURSE DEGUSTATION 255 EUR
without calf's brain and petite Juliette

5 COURSE / 7 COURSE IN EUR
NON ALCOHOLIC 90 / 120
WINEPAIRING 135 / 175
SPARKLING PAIRING 135 / 175
PREMIUM WINEPAIRING 250 / 290

PETITS FOURS OF YOUR CHOICE

CARABINERO SPECIAL & OCTOPUS

„Leche de Tigre“-vinaigrette
artichoke & lime



SPECIAL RECOMMENDATION AS EXTRACOURSE 58€

IMPERIAL CAVIAR & MADELEINE

razor clam carpaccio : buttermilk



SEA URCHIN...

...NORWEGIAN SCALLOP

alga-dashi : tonburi
cauliflower-horseradish puree



PORTUGUESE RED MULLET

Bouillabaisse-Nage & lovage-oil

„Moule de Jade“

Imperial-caviar Fleuron



ESCALOPE OF CALF'S BRAIN

chanterelles : capers : cured veal tunge



— CORN BRIOCHE BUN & SALTED BUTTER

SADDLE OF BAVARIAN VENISON

-MATURED IN BEESWAX

butternut pumpkin & grilled celery : pistachio

cassis : pine needles

OR

UPGRADE RECOMMENDATION 58€ PER PERSON

KYUSHU WAGYU BEEF

grilled leek & bone marrow

shabu-shabu bouillon

portobello mushrooms



PETITE JULIETTE

mild goat cheese : pesto : lettuce foam



BLUEBERRY-BISQUIT

lavender ice cream & macadamia

cold leom-thyme brew