

OPENING

TOMATOBAGUETTE
& JABUGO BELLOTA BACON

BEEFTATAR AND JELLIED BEAFTEA
& IMPERIAL CAVIAR

CEP MUSHROOM & BACON CHOCOLATE

CUPCAKE
CHAR 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



NORWEGIAN SCALLOP
& SEA URCHIN

alga-dashi : tonburi
cauliflower-horseradish puree



PORTUGUESE RED MULLET

Bouillabaisse-Nage & lovage-oil

„Moule de Jade“

fennel-fleuron & Finest Harvest Salmon Caviar



ESCALOPE OF CALF'S BRAIN

ceps & autumn trumpet mushrooms

capers : cured veal tongue



— CORN BRIOCHE BUN & SALTED BUTTER

SADDLE OF BAVARIAN VENISON

–MATURED IN BEESWAX

clerey panna cotta & umeboshi plum

butternut pumpkin : Sauce Rouennaise

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



„BERGAMOT-ICE-ROSE“

& IMPERIAL CAVIAR

Williams-Christ pear : jasmin flower brew