

Restaurant Week Spring 2024

Food

3-course | 68

CHOICE OF STARTER

Salmon tartare, yuzu cream, prawn senbei

Burrata with prosciutto, melon and yuzu

Roscoff onion soup with burnt leeks and banyuls vinegar

Seared scallops with watercress and strawberry ponzu (+8)

CHOICE OF MAIN

Greenland halibut with Spanish chorizo and blue mussels

Mochi pasta with purple clams and kohlrabi

Wagyu skirt steak with fried onions and bordelaise (+20)

CHOICE OF DESSERT

Chocolate tart with soba-cha cream and plum salt

Mascarpone ice cream monaka, strawberries and brown cheese (+4)