

menu

	Compressed squash carpaccio, duck ham, sherry and honey vinaigrette	18
●		
	Pacific escolar crudo, smoked whelk, shoyu and aioli gazpacho, radish	21
	Wild salmon tartare, horseradish mayonnaise, gochujang, cameline tuile and furikake	23
	Cooked ham, La Religieuse cheese, pears and butter	14
●		
	Tempura cod cheek burger, cheddar cheese, Isabelle's pickles, tobiko and herbs mayonaise	18
●		
	AAA hanger steak, cauliflower and kale, sea urchin sauce and mullet roe	26
●		
	Potato Rösti, foie gras, pressed duck, marshmallow, apple and verjuice vinaigrette	33
	Tiramisu, confit apples, mascarpone and chestnut cream, autumn spice infusion and caramel	14
	Bread butter	3
	Extra Siberian caviar 10 g	30
	Classic wine pairing	60
	Full menu, per person	80