food

menu

Gnocco fritto, mascarpone and red pepper condiments	13
●	
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	13
Fresh pasta with sea urchin, smoked parmesan and brown butter panko	28
●	
AAA beef tenderloin, peppercorn sauce and shoestring fries	31
●	
Cognac-infused foie gras, lacto-fermented plums, Grignette's shokupan bread, fried shallot and shortbread almond	22
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