

MENU

squid, cepbroth, cauliflower mushroom & fresh yuzu

trout „ike jime“, tangelo vinaigrette, sea urchin & ikura

king crab & abalone, ginger broth, xo sauce, sudachi, fingerlime & chawanmushi

monkfish, vin jaune sauce, razor clam & walnut
+white Alba truffle 35€

bittersalad & root vegetable, mussel beurre blanc, salted meyer lemon & Piedmontese hazelnut

duck „Gerard Burgaud“, sauce Périgourdine & chanterelle

brioche à la croissant

williams pear, pumpkinseed, verbena & milky oolong

brown butter ice cream, cep oil & white chocolate
+N25 oscietra caviar 30€

120€

MENU

squid, cepbroth, cauliflower mushroom & fresh yuzu

trout „ike jime“, tangelo vinaigrette, sea urchin & ikura

king crab & abalone, ginger broth, xo sauce, sudachi, fingerlime & chawanmushi

monkfish, vin jaune sauce, razor clam & walnut
+white Alba truffle 35€

bittersalad & root vegetable, mussel beurre blanc, salted meyer lemon & Piedmontese hazelnut

duck „Gerard Burgaud“, sauce Périgourdine & chanterelle

brioche à la croissant

williams pear, pumpkinseed, verbena & milky oolong

brown butter ice cream, cep oil & white chocolate
+N25 oscietra caviar 30€

120€

SPECIALS

KYS oyster N5 a 7€

meyer lemon grilled
quince mignonette
aguachile & wasabi oil

Belon oyster „Le Gall N2“ grilled

hot sauce beurre blanc & fresh yuzu 10€

sweetbread & N25 kaluga hybrid caviar

Buffalo sauce & hazelnut oil 59€

Kagoshima A4 wagyu

oxtailponzu & roscoff onion 69€

SPECIALS

KYS oyster N5 a 7€

meyer lemon grilled
quince mignonette
aguachile & wasabi oil

Belon oyster „Le Gall N2“ grilled

hot sauce beurre blanc & fresh yuzu 10€

sweetbread & N25 kaluga hybrid caviar

Buffalo sauce & hazelnut oil 59€

Kagoshima A4 wagyu

oxtailponzu & roscoff onion 69€