

LUNCH

MACKEREL – BUCKWHEAT, CORIANDER, RICE VINEGAR AND CORN

THE TOMATO – GAZPACHO FLAVOURS, SANSHO PEPPER AND BASIL GRANITE

LAMB'S LETTUCE SOUP – EGG YOLK, POTATO AND PORK BELLY

BEELITZ-ASPARAGUS - GILLARDEAU OYSTER, ROMAINE LETTUCE AND OX MARROW

FREGOLA SARDA – BREAD-SHOYU, HORNWEED, BUTTERMILK AND MUSHROOMS

DRY AGED TURBOT – SAVAGE OREGANO, FETA AND TARAMASALATA

SWEETBREADS – SAVOY CABBAGE, CAPERS AND SHERRY

WAGYU FLANK STEAK – BLACK BEANS, YELLOW RADISH AND STAR ANISE

RAW MILK CHEESE

DESSERT OF BASIL – CELERY AND YOGURT

DESSERT OF GRAPEFRUIT – LYCHEE AND GINGER

67 EURO TWO COURSES

88 EURO THREE COURSES

25 EURO EACH FOLLOWING COURSE