

Bites

<i>Shrimp toast</i> Spring onion & red kosho	€7
<i>Brioche</i> Pork and quail pâté & forest berries	€8
<i>Taco</i> Corn, barbecue sauce & jalapeño	€5
<i>Bites tasting</i> Shrimp toast & taco & brioche with pork and quail pâté	€18
<i>Oyster</i> Red wine vinegar & shallot	€7
<i>Oyster</i> Smoked eel & Granny Smith	€7
<i>Oyster</i> Dashi, jalapeño & Chicken	€7
<i>Oyster tasting for 2 persons (6pc)</i>	€38
<i>Joselito Jamón Ibérico Gran Reserva</i> 70 gram	€39
<i>Imperial Premium Caviar by Persian Caviar</i> 30/50/125 gram	€39/64/149

Moon Celebration

€82

Joselito Jamón Ibérico Gran Reserva,
Oscietra Caviar with blini & crème fraîche,
2 oysters with smoked eel & Granny Smith
Shrimp Toast.

The Menu

Monkfish | Kimchi, daikon, parsley & coriander
Pineapple tomato | Goat yoghurt, smoked almond, celery & vanilla

Sea bass | White cabbage, pumpkin miso & beurre noisette hollandaise
Add some Imperial Premium Caviar? 5gr +€8
Raviolo Doppio | Pumpkin, Cauliflower, Chanterelle & Cèpes

**** Slow-cooked Beef** | Potato, capers, long pepper & truffle
**** Savoy cabbage** | Beetroot, buckwheat & garlic

Sirloin | Celeriac, maitake, salsify & Madeira
Pike perch | Risotto, blue cheese & jalapeño
Leek | "Oppehoezer ronde", "Meshanger", truffle & dill

Pêche melba | Peach, raspberry, vanilla & almond
Strawberry | Meringue, basil & Aceto Balsamico
Selection of 4 cheeses by L'Amuse | Olive oil toast & Apple syrup +€6

Four-courses €73
**Five-courses €92,50

Fries with mayo €8
Add autumn truffle to your favorite dish €5

MOON