Bites

Shrimp toast *| Spring onion & red kosho*	*€7*
Brioche *| Pork and quail pâté & forest berries*	*€8*
Taco *| Corn, barbecue sauce & jalapeño*	*€5*
Bites tasting *| Shrimp toast & taco & brioche with pork and quail pâté*	*€18*
Oyster *| Red wine vinegar & shallot*	*€7*
Oyster *| Smoked eel & Granny Smith*	*€7*
Oyster *| Dashi, jalapeño & Chicken*	*€7*
Oyster tasting for 2 persons (6pc)	*€38*
Joselito Jamón Ibérico Gran Reserva *| 70 gram*	*€39*
Imperial Premium Caviar by Persian Caviar *| 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*
Dry-aged Beet *\| Blueberry, walnut, dill & goat yoghurt*

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 *\| "Opperdoezer ronde", "Meshanger", truffle & dill*

Crema catalana *\| Tangerine, choco cake & caramel*
Pineapple *\| Coconut, ginger & pandan*
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