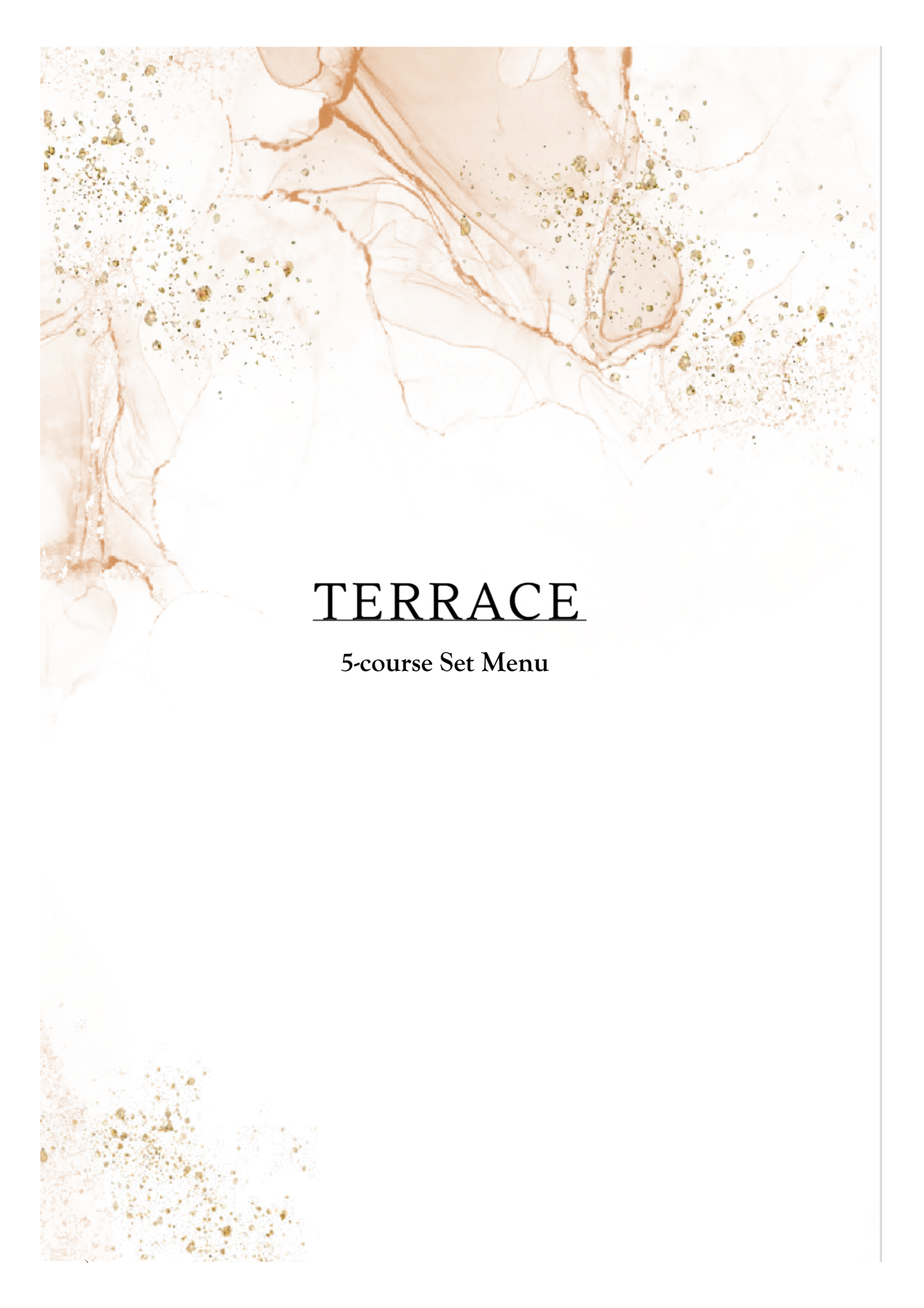




TERRACE

5-course Set Menu

TERRACE

5-course Set Menu

Homemade artisanal bread

Amuse Bouche

Chilled Kohlrabi & Pear Velouté

Lemon zest, pickled pear, nutmeg dust

Starter

Cucumber Water Espuma with Sturia Caviar

Cranberry gel, herb oil, micro dill, rosemary

Hot starter

Spiced Roasted Topinambour Velouté with Chestnut Crisp

Beurre noisette, crispy topinambour skin, chive oil

Entrée

Rougié Foie Gras Torchon with Spiced Fig

Red berries gelée, brioche crisp, orange zest

Main course

Charcoal-Grilled Wagyu Striploin

Smoked potato mousseline, charred leek, onion thyme jus

Dessert

Golden sphere

Brown butter mousse, tonka bean caramel, yoghurt snow

Petit four

Coffee or tea

TERRACE

Vegetarian Set Menu

Homemade artisanal bread

Amuse Bouche

Chilled Kohlrabi & Pear Velouté

Lemon zest, pickled pear, nutmeg dust

Starter

Cucumber Water Espuma with Kombu caviar

Cranberry gel, herb oil, micro dill, rosemary

Hot starter

Spiced Roasted Topinambour Velouté with Chestnut Crisp

Beurre noisette (brown butter), crispy topinambour skin, chive oil

Entrée

King Oyster Mushroom Torchon with Spiced Fig

Red berries gelée, brioche crisp, orange zest

Main course

Charcoal-Grilled Maitake

Smoked potato mousseline, charred leek, onion thyme jus

Dessert

Golden sphere

Brown butter mousse, tonka bean caramel, yoghurt snow

Petit four

Coffee or tea