

## CHEF'S FAVS

5-course menu

Order per table

### Sea Bass

Sea bass sashimi | passion fruit-infused tiger milk  
*Miyamizu No Hana Saké*

### Foie Gras

Foie gras cream | smoked eel | red beetroot  
*Weisser Burgunder Weingut Schmitges Mosel-Saar-Ruwer, 2018*

### Cod

Baked cod | soubise | dashi white butter  
*Roussanne, Grenache Blanc Mas Des Bressades Costières-de-Nîmes, 2018*

### Holstein Short Rib

Slowly cooked short rib | trumpet of death mushroom | homemade sambal  
*Negroamaro Paolo Leo Salice Salentino Puglia, 2017*

### LOF Magnum

Mini magnum | cinnamon | mandarin | puffed buckwheat  
*Viognier, Torrontés Zuccardi Santa Julia Tardío Mendoza, 2016*

60 menu

100 menu with corresponding wines

For information about allergens please ask your host.

Prices in euros. Taxes included.