

Tasting Menu

Foie micuit apple and vanilla

*Red shrimp ravioli , Iberian ham
duxelles and ginger*

Soft shell crab, red curry and maitake

*Organic grilled chicken rice, roast juice
and rooster crest*

*Duroc pork cheek, figs and carrot
toffee*

*Raspberries with red wine and tomato
Osmosis chocolates*

Menu C: 48€

Menu L: 60€

Menu XL: 72€

Midday menu: 28€