

**HÄPPCHEN**

Croquettes with Mulard Duck, Red Cabbage & Kumquat Marmalade		<b>128</b>
Octopus Terrine with Artichoke, Preserved Sicilian Lemon & Ardoino Olive		<b>128</b>
Fukuoka Snow Crab Cocktail with Green Asparagus & Seaweed Brioche		<b>148</b>
Foie Gras with Smoked Eel & Preserved Quince		<b>148</b>
David Hervé Royale Nr. 1 Oyster with Finger Lime, Wakame Oil, Watermelon Radish	<i>3 pieces</i>	<b>288</b>
	<i>6 pieces</i>	<b>538</b>
House of Kaviari Kristal Caviar with Sour Crème, Rye Crackers & Seaweed Brioche	<i>30g</i>	<b>850</b>
	<i>50g</i>	<b>1375</b>

**STARTERS**

Seasonal Salad with Blood Orange, Cranberries & Belper Knolle Cheese		<b>178</b>
Artichoke Soup with Fontina Cheese & Black Winter Truffle		<b>198</b>
Pan-seared Hokkaido Scallops with Pumpkin Purée, Tarragon & Mandarin		<b>258</b>
Alexandre Polmard Beef Tartare with Pied du Mouton Mushroom & White Onion		<b>268</b>

**MAINS**

Puntalette with Black Trumpet Mushroom, Roasted Corn & Balsamic-glazed Radicchio		<b>328</b>
Grilled Pike Perch with Savoy Cabbage, Barley, Buttermilk Sauce & Smoked Pike Roe		<b>378</b>
Wiener Schnitzel with Champignon-Foie Gras Duxelles, Potato & Cucumber Salad		<b>395</b>
Roasted Pork Belly with Brussel Sprouts, Muscat Grapes & Violet Mustard		<b>428</b>
Braised Beef Cheek with Heirloom Carrots, Fontina Cheese Polenta & Madeira Sauce		<b>450</b>

<b>COCKTAILS</b>	<b>Andorra</b> 100
	Tried & True Vodka, St. German Elderflower, Fino Sherry, Amaro Montenegro, Strawberry Shrub, Citrus, Carbonated
	<b>Paper Bird</b> 110
	Plantation Original Dark Rum, Amaro Nonino Quintessentia, Aperol, Lime, Pineapple
	<b>Rivals &amp; Tonic</b> 110
	Widges London Dry Gin, Suze Gentian, Mancino Bianco Ambrato, London Essence Tonic
<b>Norwegian 85</b> 120	
Widges London Dry Gin, Aged Aquavit, Acacia Honey, Lemon, Brut	
<b>Maximilian Affair</b> 120	
Arquitecto Tequila, Alipus Baltazar Mezcal, St. Germain Elderflower, Punt e Mes, Lemon	
<b>Andalusia</b> 120	
Rebel Yell Bourbon, Cynar, Pedro Ximénez Sherry, Cacao, Salt	
<b>FESTIVE COCKTAILS</b>	<b>Krampus Cobbler</b> 120
Port, Fennel, Menthe, Elderflower	
<b>CHAMPAGNE &amp; SPARKLING</b>	Ambriel Classic Cuvée, West Sussex, England 120
	Henriot, Souverain, Réserve, Champagne 140
<b>WHITE</b>	2018 Tohu Whenua Awa Riesling, Marlborough 100
	2019 Paquet, Mâcon-Fuissé, Burgundy 100
	2016 Valentin Zusslin, Pinot Gris 'Bollenberg' Prestige, Alsace 100
	2019 Weingut Bründlmayer, Grüner Veltliner Kamptal Terrassen 100
	2018 Bouchard Père & Fils, Beaune 1er Cru 'Beaune du Château', Burgundy 150
<b>RED</b>	2018 Vincent Girardin, Bourgogne 'Cuvée Saint Vincent', Burgundy 110
	2019 Tenuta delle Terre Nere, Etna Rosso, Etna, Italy 110
	2017 Domaine de Terres Blanches, Sancerre 120
	2015 Château La Mission, Lalande-de-Pomerol 120
	2017 Ricasoli, Brolio Chianti Classico DOCG, Tuscany 120
	2018 Domaine Guillemand-Clerc, Beaune 1er Cru 'Clos des Coucheries' 150
<b>ROSÉ</b>	2020 Miraval, Côtes de Provence 110

*By the Glass*