

— CHEF'S COUNTER —

David Hervé Royale Nr. 1 Oyster with Finger Lime, Wakame Oil, Watermelon Radish



Octopus Terrine with Artichoke, Preserved Sicilian Lemon & Ardoino Olive

Foie Gras with Smoked Eel & Preserved Quince

Fukuoka Snow Crab Cocktail with Green Asparagus & Seaweed Brioche



Rainbow Trout Confit with Potato Salad, Grilled Leek & Pickled Radish

Pan-seared Hokkaido Scallops with Pumpkin Purée, Tarragon & Mandarin

Croquette with Mulard Duck, Red Cabbage and Kumquat Marmalade



Roasted Pork Belly with Brussel Sprouts, Muscat Grapes & Violet Mustard



Apple Vanilla Tarte Tatin

***1,200 per person***

Cheese Platter with Organic Honey, Onion & Dried Fruit Chutney

*3 Cheese Selections* **+228**

*6 Cheese Selections* **+448**