

Restaurant Week Spring 2024

Food

3-course | 68

CHOICE OF STARTER

Salmon tartare with prawn senbei

Burrata with prosciutto, melon and yuzu

Roscoff onion soup with burnt leeks and banyuls vinegar

Seared scallops with watercress and strawberry ponzu (+8)

CHOICE OF MAIN

Greenland halibut with Spanish chorizo and blue mussels

Mochi pasta with purple clams and kohlrabi

Wagyu skirt steak with fried onions and bordelaise (+20)

CHOICE OF DESSERT

Chocolate tart with soba-cha cream and plum salt

Mascarpone ice cream monaka, strawberries and brown cheese (+4)