

# Menu Jeannine

For the whole table

only for lunch

145,00 €

Chawanmushi A La Coque | Koji Fudge

Hoshigaki | Sea Urchin | Grapefruit

Smoked Mussels In Hay | 1000-Ears

Squid Marble | Sujiko | Japanese Black Garlic

Tuna Akami | Black Miso | Crispy Mochi

Pigeon Royal | Mala Sauce | Hina-Arare

Thousand Leaves Biscuit | Avocado | Blue Vanilla

Gavotte | Potato

Stuffed Churros | Pistachio

## Menu Felix

For the whole table  
except Friday evening

215,00 €

Chawanmushi A La Coque | Koji Fudge

Hoshigaki | Sea Urchin | Grapefruit

Smoked Mussels In Hay | 1000-Ears

Squid Marble | Sujiko | Japanese Black Garlic

Tuna Akami | Black Miso | Crispy Mochi

Truffles | Potato | Codium

Pigeon Royal | Mala Sauce | Hina-Arare

Thousand Leaves Biscuit | Avocado | Blue Vanilla

Gavotte | Potato

Stuffed Churros | Pistachio

Saké Masu | Apples

# Menu Roland

For the whole table

275,00 €

Chawanmushi A La Coque | Koji Fudge

Hoshigaki | Sea Urchin | Grapefruit

Smoked Mussels In Hay | 1000-Ears

Squid Marble | Sujiko | Japanese Black Garlic

Lemon | Caviar | Langoustines | Stracciatella

Tuna Akami | Black Miso | Crispy Mochi

Truffles | Potato | Codium

Pigeon Royal | Mala Sauce | Hina-Arare

Thousand Leaves Biscuit | Avocado | Blue Vanilla

Hot&Cold Soufflé | Passion Fruit | White Miso From Kyoto

Gavotte | Potato

Stuffed Churros | Pistachio

Saké Masu | Apples