

*see double what you love*

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*our pairing is not always limited to wines, beers, cocktails, sakes and other drinks  
might find their way to your table, if the dishes they complement need them.  
most of the time we serve 10 cl glasses, sweet wines or sherrys we serve in 5cl amounts.  
if you need, want or should have more, we'll happily do your bidding.  
please note that higher liquid levels result in higher bills.*

*tulus lotrek*

**menu**

*beverage pairing*  
*6 glasses 78 / 7 glasses 88 / 8 glasses 98*

*prices*  
*6 courses 120 / 7 courses 135 / 8 courses 150*

*dinner*  
*initial hellos*

»**pizza tonno**«  
otoro & caviar

**pike perch**  
pumpkinvelouté & sea buckthorn oil

**scallop**  
carrot & sea urchin X.O.

**carabiniero**  
yuzukosho  
*+18 euros on top of menu price*

**pigeon à la ficelle**  
juniper wood & fermented honey  
&

»**consommé royale**«  
duckliver & maplesirup

**cacio e pepe**  
perigord truffles

**beetroot**  
coffee & tarragon

**amalfi lemon**  
milk & olive oil

*vegetarian dinner*  
*initial hellos*

»**pizza funghi**«  
plum & champignons

**burned leeks**  
whipped onion cream  
cheese from norway

**raddish simmered in dashi**  
mustard seeds & shiso

**chicorée**  
sea buckthorn  
crottin de chavignol

**grilled celery root**  
whey beurre blanc & hazelnut

**cacio e pepe**  
perigord truffles

**beetroot**  
coffee & tarragon

**fig & port wine**  
ice cream