



## **/ 7-COURSE EXPERIENCE**

**90€ / per person**

### **1 / FOREST BUTTER / SESAME BREAD / TAKUAN**

Aromatic herb butter, warm sesame bread and fresh takuan (Japanese pickled daikon).

### **2 / MORELS / ONION SPIRIT / SMOKED HAZELNUTS**

Morels stuffed with smoked hazelnuts and cashew cheese, served over an umami onion extract.

### **3 / MIXED CEVICHE**

King oyster and lacto-fermented watermelon tacos, leche de tigre, shiso and nori skin.

### **4 / FOIE GRAS WELLINGTON**

Tempeh foie gras, pistachio puff pastry and smoked plum jam.

### **5 / LION K-POP**

Crispy lion's mane mushroom, Korean-style, glazed in yangnyeom sauce, with grilled vegetables and cucumber pickle.

### **6 / PEAR CROSTATA**

Lacto-fermented pears, almond ricotta and lime sablé.

### **7 / PASSION CHOCOLATE MOUSSE**

Chocolate and gochujang mousse, sparkling chocolate soil and passion fruit.

**SUGGESTED PAIRING: €45  
(4 GLASSES)**