

DUMPLING BAR

dumplings for the table as starters
served with light soy sauce and teriyaki sauce

GYOZA 16

Steamed dumplings
(5 pieces per portion)

SZECHUAN

pork – prawns

HAO KAO

prawns – bamboo

VEGAN^V

lotus – shiitake – peanuts

VEGETARIAN

sweet potato – jack fruit

DUMPLING PLATTER 32

(10 pieces)

STARTERS

BEEF TATAKI 23

truffle ponzu – togarashi pepper

HAMACHI SASHIMI 21

yuzu gel – pickled cucumbers

SALMON TARTAR 19

tapioca crisp – yuzu – white miso

PICKLED CAULIFLOWER^V 16

avocado creme – sumac

DESSERTS

CHOCOLATE TART 9

mango-passionfruit sorbet – maldon sea salt

SUDASHI CRÈME BRÛLÉE 9

MOCHI SELECTION 9

yuzu cream

MAINS

CÔTE DE BOEUF USDA PRIME BEEF

1,1 kg on the bone 140
incl. 2 sauces at choice

BLACK ANGUS RIB-EYE

red wine jus 40
- single 250 gr 53
- sharing 350 gr

SAUCES 3

béarnaise – chimichurri – red wine jus –
truffel jus

SIDES 7

crispy sweet potatoes – togarashi

mixed cauliflower – with broccoli –
red wine dressing

mix leave salad – ponzu dressing

roasted potatoes – rosemary – garlic

COD 32

crushed potatoes – capers – baba ghanoush –
hazelnut praline – lemon oil

SEA BASS 29

wild broccoli – pea and mint puree –
tarama – bottarga

OCTOPUS 29

kohlrabi puree – hazelnut – XO sauce

GREEN RISOTTO^V 24

peas – broad beans – asparagus – mint

VEGAN OR VEGETARIAN

RHUBARB ETON MESS 9

mascarpone cream – namelaka

MILLEFEUILLE 9

white chocolate – raspberry namelaka –
tonga-raspberry sorbet

^V = vegan | Our team will gladly provide you with any necessary information concerning additives and allergens.