

SEASON 2027

Menu 2027

Soon to be released

Our kitchen is preparing a new menu for the 2027 season. Until it is ready, last season's menu is shown on the following pages for reference.

MENU 2026 · FOR REFERENCE

Canapé

Slow cooked heirloom cherry tomatoes with tomato ice cream, rose, garlic cream and verbena broth

Danish langoustine cooked in butter with green asparagus, kumquat and elderflower sauce with oregano oil

Mousse foie gras with kampot pepper, popcorn with satay and fennel, served with milky oolong tea

Slow cooked omelette stuffed with Royal King crab, black truffle from Australia, Baenki caviar and porcini sauce

OR

Homemade ravioli with oysters, roquefort, Ossetra caviar and Dom Perignon 2015 champagne sauce

Grilled lobster with fermented carrot jus, grapefruit, crystal caviar and fresh coriander sauce with green curry

OR

Cod fish glazed with smoked eel, lemon curd and truffle beurre blanc

MENU 2026 · FOR REFERENCE

Pigeon from Bretagne with Cévennes
onions, hazelnuts praline and raisins sauce

OR

A5 wagyu beef fillet with cream and fresh
green peas, mint yoghurt and gochujang sauce

Pre dessert

Crunchy green apple with verbena sorbet and yogurt

OR

Chocolate meringue with pear, ginger
sorbet and chocolate sauce with star anise

Mignardises

295 Euro per person

Dishes and prices are subject to change.