

48
50

dinner

3 courses | 37€ | wine pairing 23€

4 courses | 45€ | wine pairing 32€

5 courses | 52€ | wine pairing 39€

6 courses | 59€ | wine pairing 45€

brussels sprouts, bone marrow, cauliflower

clams, enoki, lemon verbena**

sardines, sourdough, smoked eel*

squid, lardo, açorda***

pigeon, feijoada, elderberry

chestnut creme, whey caramel

* included in 4 course menu

** included in 5 course menu

*** included in 6 course menu

48
50

vegetarian

3 courses | 37€ | wine pairing 23€

4 courses | 45€ | wine pairing 32€

5 courses | 52€ | wine pairing 39€

6 courses | 59€ | wine pairing 45€

brussels sprouts, horseradish, cauliflower

Hokkaido pumpkin, miso, crème crue **

Hasselback potatoes, samphire, hollandaise*

boletus, onion, polenta***

beetroot, dark chocolate, shiso

chestnut creme, whey caramel

* included in 4 course menu

** included in 5 course menu

*** included in 6 course menu