

# 1 VALENTINES '23

## 7 COURSE TASTING MENU

### SNACK

- 1 – Cured trout tartlet | Trout roe
- 2 – Celeriac blini | Sea bass
- 3 – Chawanmushi | Caviar | Oyster

### STARTER

Tuna tataki | Matsuhisa | Onion

### MAIN COURSE

Cod | Jerusalem artichokes | Mushroom

### DESSERT

Lemongrass mousse  
Champagne sorbet  
Strawberries

### PETIT FOUR

Chocolate bon bon | Raspberry

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80 € for a person