SENSORIALE

Scallop, dashi, coconut, celery, date, kaffir lime, caviar, eucalyptus

Risotto, sea urchin, butternut squash, apricot mostarda, Castelmagno, savory

Tagliolini with black truffle

Monkfish, carrot, XO, spianata, mussel, satay, peanut

Duck, smoked eel, beetroot, fir, black garlic, red Kampot pepper, farro

Corn, caramel, soy sauce, chamomile, galabé

Fennel, strawberry, white chocolate, calamansi

180€

Wine pairing 88€

All our menus are served for the entire table.

For more information on allergens, please contact a waiter.