

Tasting Menu

Serving #1

Rice paper roll with duck and hoisin sauce.

Allergens: soy (wheat), peanut

Serving #2

Grilled venison marinated in five-spice with rice noodles.

Allergens: soy (wheat), molluscs

Serving #3

Halibut spiced with lemongrass, served with coconut sauce.

Allergens: fish, soy (wheat)

Serving #4

Lamb tenderloin marinated in fermented tofu-sauce,
served with aubergine mousse and sauce verte .

Allergens: wheat, soy

Serving #5

Coffee tart with coconut sorbet.

Allergens: milk, wheat, eggs

Price: 655,-

Wine menu 5 glasses: 595,-