



“Forest memories”

195\$ per person

Let our Chef guide you through a six-course blind tasting menu that will take you on a journey of flavours and textures. Earth, water, fire, and air, combined and separated to take you back to a past closer to Mother Nature.

For groups of six or more, we kindly require that the entire table participate in one of our curated tasting menus.
For smaller parties, please see our à la carte menu below.

Beverage pairing

100\$ pp (6 glasses) / 75\$ pp 4(Glasses) / Non-alcoholic pairing 40\$ pp 4(Glasses)

Starter

Celeriac crème brûlée, porcini mushrooms

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Crunchy Conestoga egg, pecorino cheese foam

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Lobster, chestnut and pumpkin

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Beef heart steak, shallot and bok choy

First course

“Pasta e ceci”, chimichurri

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One-year aged Carnaroli risotto, vanilla flavoured cauliflower, katsuobushi and apple

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House-made stuffed gnocchi, capon and kefir

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Venison ravioli, Jerusalem artichoke and cranberries

Main course

The Onion

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Wild eel with its broth, scrubland infused

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5A yakitori-grilled Kobe ribeye, endive, bell pepper and almond

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Quail trilogy, leek and plums

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