

	ATELIER		PERMANENT COLLECTION		VEGETARIAN COLLECTION
99 <sup>00</sup>	MENU OF 15 DISHES	53 <sup>00</sup>	MENU OF 4 DISHES*	53 <sup>00</sup>	MENU OF 4 DISHES*
	CORN jalapeño, cucumber, tomato	61 <sup>00</sup>	MENU OF 5 DISHES	61 <sup>00</sup>	MENU OF 5 DISHES
	GAZPACHO argentinian prawn, garlic, sour cream		* PORK BELLY & CRAB avocado, strained yoghurt, citrus		* BBQ OXHEART CABBAGE cavolo nero, chives
	LANGOUSTINE dashi, hollandaise		* JERUSALEM ARTICHOKE leek, fermented garlic, pistachio		* JERUSALEM ARTICHOKE leek, fermented garlic, pistachio
	SHABU SHABU entrecôte, spring onion, daikon		SCALLOP mushroom, parmesan cheese		CELERIAC WELLINGTON onion stock, radish
	JERUSALEM ARTICHOKE leek, fermented garlic, pistachio		* ENTRECÔTE beef cheek, white asparagus, mustard		* WHITE ASPARAGUS gnocchi, green peas, egg yolk
	SCALLOP mushroom, parmesan cheese		* RHUBARB verbena		* GREEN APPLE & YOGURT honey, almond
	CELERIAC WELLINGTON onion stock, radish				
	ORANGE BLOSSOM GRANITÉ meringue				
	WHITE ASPARAGUS gnocchi, green peas, egg yolk				
	HALIBUT mussel, potato, champagne				
	GRADE 5 WAGYU soy				
	CRÈME OF LANGRES fig				
	GREEN APPLE & YOGURT honey, almond	36 <sup>50</sup> 43 <sup>50</sup>	4 matching glasses of wine 5 matching glasses of wine	14 <sup>50</sup>	SELECTION OF CHEESES, 4 PCS walnut, nut bread
	DARK CHOCOLATE milk chocolate, white chocolate				
	FRENCH TOAST vanilla				