

	ATELIER		PERMANENT COLLECTION		VEGETARIAN COLLECTION
99 ⁰⁰	MENU OF 15 COURSES	53 ⁰⁰	MENU OF 4 DISHES*	53 ⁰⁰	MENU OF 4 DISHES*
	CORN jalapeño, tomato, lovage	61 ⁰⁰	MENU OF 5 DISHES	61 ⁰⁰	MENU OF 5 DISHES
	STEAK TARTARE argentinian gamba, miso		* MACKEREL & VEAL tomato, anchovies		* KOHLRABI avocado, dill, chives
	HAMACHI cucumber, tom kha		* AJO BLANCO fennel, piment, watermelon		* AJO BLANCO fennel, piment, watermelon
	LANGOUSTINE dashi, hollandaise		RED MULLET lobster, bouillabaise, potato		CELERIAC WELLINGTON onion stock, radish
	AJO BLANCO fennel, piment, watermelon		* BBQ RIB-EYE oxheart cabbage, bacon		* PEARLED BARLEY green asparagus, zucchini, egg yolk
	CELERIAC WELLINGTON radish, sweet onion		* CHERRIES verbena, farmers milk, buckwheat		* CHERRIES verbena, farmers milk, buckwheat
	RED MULLET lobtser, bouillabaise, potato				
	GRANITÉ rum, lime, mint				
	PEARLED BARLEY sea lavender , zucchini, egg yolk				
	HALIBUT pata negra, green asparagus				
	GRADE 5 WAGYU soy				
	GOAT CHEESE plum				
	CHERRIES verbena, famers milk, buckwheat	36 ⁵⁰ 43 ⁵⁰	4 matching glasses of wine 5 matching glasses of wine	14 ⁵⁰	SELECTION OF CHEESES, 4 PCS walnut, nut bread
	PURE CHOCOLATE milk chocolate, white chocolate				
	FRENCH TOAST vanilla				