



TASTING MENU

1st

SNACKS

chefs selection

2nd

CONSOMME

nettle dumplings

3rd

SIDE STRIPE PRAWN

cucumber, apple, horseradish

4th

HIRAMASA

physalis, nashi pear, daikon

5th

ASPARAGUS

black sesame gomae

6th

HALIBUT

celtuce, preserved tomato dashi

7th

PEA RAVIOLI

morels, ramps

8th

DUCK BREAST

pomme dauphine, creamed kale

9th

BRUNOST CHEESE TART

fermented black apple

10th

POSSET

elderflower

11th

DOUGLAS FIR

malt crumb, huckleberry