

Silvia Nickol

APPETIZER

SALMON TROUT

peas | horseradish | dill

STINGRAY

veal head | parsley | capers

COQUILLE SAINT JACQUES

X.O. | watercress | almond

EDLINGERS ASPARAGUS

smoked eel | sweetbread | frankfurt green sauce

LAMB

chard | morel | lard

“NUARTS SHEEP MILK”

medlar | piedmontese hazelnut | marigold

CUCUMBER

coconut | cilantro | miso

RHUBARB

spruce | curd cheese | balm

PETIT FOURS