encourage your curiosity...

hamachi | lime
gillardeau | brown crab
wagyu | smoked eel

balfego tuna | anchovy | myoga

weichselbaum buttermilk-sourdough bread
iberico presa | baerii

*duck liver forest | piedmont hazelnut | spruce
ikejime sturgeon | tomato | caper
scallop | jerusalem artichoke | fried onion
langoustine | parma | fennel
black x black | artichoke | onion
brillat savarin | fig | walnut
melon | fromage blanc | verbena
cusco chuncho | apricot | muscovado

madeleine

limoncello | lemon balm
banana | vanilla
apple | puff pastry
lime | meringue

tasting menu 330
wine pairing 170
non-alcoholic pairing 135

*signature dish Silvio Nickol 50€ / wine pairing 30€