

Silvia Nikol

APPETIZER

SALMON TROUT

peas | horseradish | dill

COQUILLE SAINT JACQUES

X.O. | watercress | almond

ROUGET

cuttlefish | piparras | rouille

EDLINGERS ASPARAGUS

smoked eel | sweetbread | frankfurt green sauce

BURGAUD DUCK

cabbage | koji | lime

“NUARTS SHEEP MILK”

medlar | piedmontese hazelnut | marigold

„MOCHI“

coconut | pineapple | shiso

RHUBARB

spruce | curd cheese | balm

PETIT FOURS

Tasting Menu 325

with wine 495