

Silvia Nickol

APPETIZER

CEVICHE

hamachi | fennel | aji amarillo

STINGRAY

veal head | parsley | capers

PIKE - PERCH

pil pil | chanterelle | young leek

THAI LANGOUSTINE

papaya | mango | pak choi

LAMB

chard | morel | lard

PANZANELLA

brin d'amour | fig | rye

CUCUMBER

coconut | cilantro | miso

STRAWBERRY

rice | sweet woodruff | blackcurrant wood

PETIT FOURS

Tasting Menu 325
with wine 495