Menu

Starters €15

Salmon gravlax sashimi with peated whisky, wasabi mousse and sweet soy sauce

Or

Sea bream ceviche with coconut milk and green curry, raw vegetables and grated kaffir lime zest

Or

Crispy crab and wakame temaki, sweet chili mango and avocado aioli

Or

Goat cheese and walnut spring rolls, baked with a honey-mustard sauce

Dishes €29

Duck breast with satay sauce, coconut milk polenta, pistachio and cranberry,

passion fruit and red wine sauce

Or

Sesame-crusted tuna tataki with yellow coconut-curry sauce

and black rice pilaf with dashi

Or

Mountain pig from Aveyron at Char Siu,

Sweet potato puree with truffle oil, Thai pepper soy sauce

Or

Pan-roasted sea bass fillet, shiitake risotto bound with parmesan cheese.

Panang curry-infused smoked fish emulsion

Or

Thai soup with coconut milk, Massaman curry, vegetables and mushrooms

served with shrimp or chicken or tofu

Or

Wok auxrice tagliatelle, crunchy vegetables, peanuts and soy-tahini sauce

served with shrimp or chicken or tofu

Or

Stir-fried Udon noodles with green vegetables and black mushrooms, teriyaki sauce

served with shrimp or chicken or tofu

Or

Ramen in beef broth, Japanese noodles and a marinated soft-boiled egg

served with shrimp or chicken or tofu

Desserts €11

Dark chocolate fondant with a Toblerone center, caramel mousse

Or

Rum baba, tamarind jam and pandan Chantilly cream

Or

Transparent lemon-yuzu cream, granola, and jasmine white chocolate mousse

Or

Chia seeds with coconut milk, banana compote, and salted peanuts

Or

Liège-style chocolate cream, coffee mousse and caramelized almonds

Set menu at €46

Starter, main course and dessert

Prices are net, taxes and service included, and we do not accept payment by check.