

GREEN TABLE

RED BEET

Lavas – Granny Smith – Nepal peper

JERUSALEM ARTICHOKE

Harissa – tapioca – cornichon

PUMPKIN

From peel to pit

RISOTTO

Truffle – Reypenaer – olive oil

CHESTNUT MUSHROOM

Pimenton – sea buckthorn – parsnip

POTATO

Kale – Sorento lemon – miso

PARFAIT

Tarragon – fennel – kaffir lime

CHOCOLATE

Gianduja – coffee – tonka bean

75

A la carte

Starters	20
Main dishes	25
Desserts	12
Cheese	18

