

## MENU

### IKE JIME KINGFISH

*GRAVED / CUCUMBER / BUTTERMILK / GINGER / YELLOW BEETROOT*  
Dalis Bianco , 2024 , Vigneti delle Dolomiti , IGT , Endrizzi

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### OX

*ESSENCE / BAOZI / TRUFFLE / PARSNIP / SHALLOTS*  
Roter Veltliner "Mitterweg" , 2023 , Qualitätswein , Weingut Hofstetter

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### SCALLOP

*CAVIAR / GARUM / ZUCCHINI / PEAS / CAULIFLOWER*  
Grauburgunder Fumé , 2018 , Qualitätswein , Weingut Bamberger

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### TURBOT

*BINCHOTAN / MUSSEL / SAFRAN / BIMBI / KAFFIR LIME*  
Doria Lubreon Blanc , 2023 , AOP , Vignobles Marrenon

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### GRAPEFRUIT

*SOUR CREAM / LEMON / POMELO*  
Negroni Swing

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### SHORT RIB DRY AGED

*CASHEW / CELERY / PEARL ONION / PORT WINE / FERMENTED GARLIC*  
Sicomoro , Morellino di Scansano Riserva , 2020 , DOCG , Cantina di Morellino di Scansano

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### BLACKBERRY

*CHOCOLATE / VANILLA*  
Rivesaltes Tuilé , Roc de Gouverneur, AOC , Vin doux naturel , Arnaud de Villeneuve

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### COMTÉ

*DILL / RADICCHIO / FIG MUSTARD*  
"Jungfer" Riesling , 2024 , Kabinett, Weingut Prinz

5-COURSE-MENU	without Scallop / Selection: Turbot or Short Rib / Selection: Blackberry or Comté	115
	Wine pairing or Non-alcoholic beverage pairing	65
6-COURSE-MENU	without Scallop / Selection : Blackberry or Comté	145
	Wine pairing or Non-alcoholic beverage pairing	80
7-COURSE-MENU	Selection: Blackberry or Comté	170
	Wine pairing or Non-alcoholic beverage pairing	95
8-COURSE-MENU	ALL IN	190
	Wine pairing or Non-alcoholic beverage pairing	105