A LA CARTE

ALL DISHES ARE STARTER / MEDIUM SIZED

START

IRISH MÓR NR.2 OYSTER Jalapeño, green apple **12**
WONTON Turnip, pear, onion **18**
STEAK TARTARE Soy, duck liver **23**
GAMBA ROJA Guave, smoked soy **38**

IN BETWEEN

QUINOA Carrot, foe-yung-hai **18**
GOOSE LIVER Quinoa, PX
SCALLOPS Tomato, jalapeño **25**
½ LOBSTER Spinach, tandoori butter **25**

MAIN

RAVIOLI Sunflower, dashi **25**
HALIBUT Kimchi, saffron **25**
SHORTRIB (75 GR.) Radish, ginger **33**
1/1 LOBSTER Spinach, tandoori butter **38**

SIDES

BREAD
miso, beurre noissette | €8,5

FRIES
crunchy, mayonaise | €7,5

VEGGIES
€7,5

CHEF'S MENU

WONTON
vegetarian rendang, sweet soy, peanut
supplement Foie Royale 12,5
-
bread course
cepes, beurre noisette
-
***ARTIC CHAR**
kombu, Dutch soy
-
COD
Jerusalem artichoke, vanilla
-
GUINEA FOWL
sweet potato, Vin Jaune
-
****DEER**
beetroot, garam masala
-
PEAR
cinnamon, shiitake

Menu

four courses | 78,-

***five courses | 88,-**

****six courses | 108,-**

CHEESE EXPERIENCE
€14,- extra course
€10 instead of dessert

wine pairing: starts €9,- per glass
Non-alcoholic wine pairing Jorg Geiger: €9,25 per glas

For those who can't resist:
Our High-end wine flight.
A selection of our most unique bottles from the cellar.
Served per 75 mL.

CORAVIN