# TO START

### KUMAMOTO OYSTERS

WITH YUZU KOSHO MIGNONETTE

SINGLE 4

HALF A DOZEN 22

A DOZEN 36

### GOUGÈRES

8

### CRAB RILLETTES

FRESH HERBS, ON MANRESSA LEVAIN

18

### BEETS AND GOAT CHEESE

PISTACHIOS, WITH MANRESA LEVAIN

12

### GREEN SALAD

APPLE, FENNEL, PEPITAS, ARUGULA, DANDELION AND RED MUSTARD GREENS, SHERRY VINAIGRETTE

18

### WILD MUSHROOM PASTA

HANDMADE PASTA, HEDGEHOG MUSHROOMS, BUTTER, GARLIC, GRATED PARMESAN, CHIVES

24

# PLATES

### BLACK COD

MISO-MARINATED COD WITH PICKLED PURPLE DAIKON. FINISHED WITH RADISH SPROUTS AND MICRO SCALLIONS

30

### BRAISED SHORT RIB

WITH POMMES PUREE, CARAMELIZED SHALLOT, TRUMPET MUSHROOMS, WATERCRESS

38

### ROASTED CABBAGE

BRAISED WITH LEEKS AND GINGER, VADOUVAN CURRY, AND CHILI CRISP. GARNISHED WITH MICRO CILANTRO

22

# TO FINISH

### CHOCOLATE MOUSSE

SALTED-BUTTER CARAMEL CHOCOLATE MOUSSE, SERVED WITH WHIPPED CREAM AND TOASTED HAZELNUTS

12

### HUMBOLDT FOG

SOFT GOAT MILK CHEESE SERVED WITH CANDIED WALNUTS

10

### DESSERT WINE

MARCO DE BARTOLI, 'PASSITO DI PANTELLERIA BUKKURAM'

[ZIBBIBO]
SICILY, ITALY, 2022

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