

### STARTERS:


White asparagus, wild garlic, creamy egg yolk, Comté cheese sauce, crispy bulgur 10 grams of N25 kaluga hybrid caviar (30 Eur additionally)	16
Burnt dry aged Japanese hamachi, preserved lemon, tamarind chutney	17
Raw langoustines, burnt bluefin tuna belly, sea urchin, yuzu dressing	18
Lithuanian bison tartare, creamy egg yolk, pickled radish and chili, black pepper emulsion, rice crisp	18
Grilled extra large Jumbo prawn with garlic and butter, concentrated tomato and red pepper curry	19
Naan bread made with whole-wheat flour from Zelby family farm	5


### MAIN COURSES:

Tandoori morel mushrooms, paneer cheese, Goan red rice, wild mushrooms, mushroom crisp	22
Chef's fish special, baby artichokes, fennel, local green asparagus, yellow wine sauce	27
Grilled Iberico pork chop, feijoada, chicory and orange salad	29
Dry aged duck, baby carrots, carrot stock, herb crumble, young potatoes with mustard and curry leaf, duck jus for 2 people to share for 3-4 people to share	75 145
Beef special please ask the waiter	

### DESSERTS:

Black cardamom flan, rhubarb, Indian vanilla ice cream	10
Burnt sweet potato with Goan jaggery and coconut, paneer cheese, carrot halwa ice cream, toasted nuts	10

 All prices are shown in euro

 Regarding allergens in dishes, please ask the waiter