

CHEF'S TASTING MENU

1

CINCO JOTAS JAMON IBERICO DE BELOTA
AMERICAN HACKLEBACK CAVIAR SWEET CORN MERINGUE, SHISO
'DEVILED EGG' PEDRO XIMÉNEZ, DUCK LIVER MOUSSE

2

BACALAO TAKOYAKI
EEL GLAZE, NORI, YUZU KEWPIE MAYO, BONITO

3

MILK & CEREAL
RICE FLAKES, BACON, CHICKEN, FRESH BLACK TRUFFLE, THYME MARSHMALLOWS,
WHITE ASPARAGUS

4

TUNA TARTARE
YUZU MAYO, EDAMAME, SHISO, CHILE, CRUNCHY GARLIC

5

GNUDI
RICOTTA, PARMESAN CREAM, CONICA MOREL, NASTURTIUM

6

MARKET FISH
WILD MUSHROOM, WATERCRESS, CELERIAC EMULSION, TRUFFLE JUS

7

HAN'S DYNASTY
LAMB CRÉPINETTE, AJI AMARILLO, GRILLED SCARLET PLUM, LABNE, LAMB JUS, MINT

8

HARBISON
ASIAN PEAR, PEAR PÂTE DE FRUIT, BLACK PEPPER CARAMEL, MARJORAM OIL,
WALNUT CRUMBLE

9

MAPLE YOGURT PANNA COTTA
GREEN APPLE SORBET, KIWI, CIDER, WHOLE WHEAT TUILE