

# SPRING MENU

## LUNCH

### PEAS

Green gazpacho, barbecue, lemon balm, black current

⌘

*With 5-course menu only*

### HALIBUT

Kohlrabi, shiso, horseradish, juniper, sorrel

⌘

*With 4 or 5 courses menu only*

### WHITE ASPARAGUS

Cockles, egg yolk, angelica, XO

⌘

### LAMB

Eggplant, nasturtium, black garlic, anchovy

*or*

### ARTICHOKE

Eggplant, nasturtium, barigoule, sheep yoghurt

⌘

### RHUBARB

Cassis wood, rhubarbroot, meringue, fudge

3 courses - €54

4 courses - €67

5 courses - €79

⌘

*Extra cheese course - supplement €17*

### ÉPOISSES

Pear, black walnut, rosemary

*or*

*Extra dessert course - supplement €15*

### BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter

# SPRING MENU

## VEGETARIAN LUNCH

### PEAS

Green gazpacho, barbecue, lemon balm, black current

⌘

*With 5-course menu only*

### KOHLRABI

Shiso, horseradish, juniper, sorrel

⌘

*With 4 or 5 courses menu only*

### WHITE ASPARAGUS

Egg yolk, algae, angelica, XO

⌘

### ARTICHOKE

Eggplant, nasturtium, barigoule, sheep yoghurt

⌘

### RHUBARB

Cassis wood, rhubarbroot, meringue, fudge

3 courses - €54

4 courses - €67

5 courses - €79

⌘

*Extra cheese course - supplement €17*

### ÉPOISSES

Pear, black walnut, rosemary

*or*

*Extra dessert course - supplement €15*

### BLACK BANANA PECAN PIE

Black banana, pecan, olive, brown butter