Sourdough Bread & butter 40-

Chironfils Speciale oysters 2/6/ 12 60/170,-/ 330,-

Cured Mackerel & raw shrimps with a cucumber & lime sambal 145,-

Seafood tartare, nori & trout roe 145,-

Cauliflower with a spiced hazelnut paste 125,-

Blue Mussels, runner beans, smoked cheese sauce and aromatic herbs 165,-

King crab Flap with Sugar snaps and Mushrooms sauce 185,-

Baked langoustine with bisque butter & parsley 215,-

Flat fish with seaweed butter and soft herbs 265,-

Black sesame parfait, preserved rhubarb & sake 95,-

A taste of ILUKA, 6 servings 645,-

Wine pairing, 6 glasses 595,-