Sourdough bread & butter 45,-

Josephine speciale oysters 2/6/12 ps. 85,-/235,-/455,-

Seafood tartare, nori & trout roe 165,-

Cold cut octopus with oyster cream, potatoes 165,-

Cured mackerel, sunflower seeds, asparagus & tarragon 165,-

Soft Shell Crab, samphire, sauce of fresh herbs 165,-

Baked corn, squid, cured egg yolk, bottarga & wild marjoram 185,-

Pike skewer, cabbage, thai basil, salted red currants, squid liver 185,-

Fennel, crab, pumpkin seeds & verbena sauce 185,-

Baked langoustine with bisque butter & parsley 225,-

Whole plaice with nori butter & soft herbs 275,-

Mayan red chocolate sorbet, soft merengue, grated milk & dill oil 105,-

Rhubarb, sake, pink pepper 105,-

**A TASTE OF ILUKA**  
7-course tasting menu 775,-

Wine pairing, 6 glasses 695,-

Please advise staff of any allergies.