

Menu card Pop-Up Quartet

Simply choose your 4-course menu from the cards of your choice. You can see our recommendations by the matching card color.

Bon appetit!

February / March / April / May 2025



STARTERS

- **SALMON TARTARE**
with salted herb emulsion & pickled cucumber
- **TOMATO TART VP**
with olive brittle & friend prawns
- **SLICED SADDLE OF VEAL**
with shiitake aspic & horseradish macaron
- **GOAT CHEESE CREAM VP/vP**
with passion fruit syrup & red cabbage terrine

INTERMEDIATE COURSE

- **MISO SOUP V**
with caramelized onions
- **SWEET POTATO SOUP v**
with little cake & kumquats
- **WAN TAN** with chicken filling & sesame hummus
- **PARSLEY PORRIDGE VP/vP**
with buttermilk & belpur bulb

MAIN COURSES

- **POTATO FLAN WITH POINTED CABBAGE V/vP**
and truffle ju
- **ZANDER & FERMENTED PEAR VP**
with Jerusalem artichoke & mustard leek sauce
- **BEEF DONBURI**
roast beef with king oyster mushrooms & sushi rice
- **JAPANESE PORK ROLL**
with smoked apple cream & broccolini

DESSERTS

- **COCONUT RUM BABA V/vP**
with pineapple, buttermilk & apple coriander sorbet
- **SOUFFLÉD BRIE DE MEAUX V**
with cranberries & chervil dust
- **BEET & BLOOD ORANGE SORBET V**
with yogurt mousse & pistachio meringue
- **MACADAMIA GANACHE V**
with blackcurrant foam

Menu recommendations

v vegan // V vegetarian // vP vegan possible // VP Vegetarian possible