



Brasserie

CHRISTMAS EVE SET MENU

SNOW CRAB

SEA URCHIN, KRISTAL CAVIAR, FENNEL
SHICHIKEN, YAMA NO KASUMI, SPARKLING CLOUDY SAKE, JAPAN NV



FOIE GRAS

CHESTNUT PUREE, BLACK FIGS, PORT WINE SAUCE
WEINGUT MAX FERD. RICHTER, BRAUNEBERGER JUFFER RIESLING, MOSEL, GERMANY 2023



BLUE LOBSTER

BARLEY RISOTTO, BISQUE, LOTUS ROOT
SAN LEONARDO, VETTE, SAUVIGNON BLANC, ALTO ADIGE, ITALY 2024



PAN FRIED AMADAI

TRICOLOUR SAUCE, SAFFRON
CALERA, CHARDONNAY, CENTRAL COAST, CALIFORNIA, USA 2022



WAGYU BEEF RIBEYE

BRAISED GEM LETTUCE
DOMAINE DE COURCEL, POMMARD, 1ER CRU CLOS DES EPENOTS, BURGUNDY, FRANCE 2011



WHITE TRUFFLE MOUSSE

JAPANESE STRAWBERRY, PISTACHIO ICE CREAM
DOMAINE DE LA FONTAINERIE, VOUVRAY, COTEAU LES BRULES SEC, LOIRE, FRANCE 2015

1,280/PER PERSON
SIX GLASS WINE PAIRING 680/PER PERSON



Brasserie

CHRISTMAS EVE VEGETARIAN SET MENU

ROASTED BEETROOT SALAD

MASCARPONE MOUSSE, HONEY DRESSING

SHICHIKEN, YAMA NO KASUMI, SPARKLING CLOUDY SAKE, JAPAN NV



BRAISED FENNEL

RED ENDIVE, ORANGE, JASMINE & ROSEMARY REDUCTION

WEINGUT MAX FERD. RICHTER, BRAUNEBERGER JUFFER RIESLING, MOSEL, GERMANY 2023



MUSHROOM BARLEY RISOTTO

BLACK TRUFFLE

SAN LEONARDO, VETTE, SAUVIGNON BLANC, ALTO ADIGE, ITALY 2024



PAN FRIED CAULIFLOWER

TRICOLOUR SAUCE, CURRY OIL

CALERA, CHARDONNAY, CENTRAL COAST, CALIFORNIA, USA 2022



JAPANESE PUMPKIN GRATIN

FRIED SAGE

DOMAINE DE COURCEL, POMMARD, 1ER CRU CLOS DES EPENOTS, BURGUNDY, FRANCE 2011



WHITE TRUFFLE MOUSSE

JAPANESE STRAWBERRY, PISTACHIO ICE CREAM

DOMAINE DE LA FONTAINERIE, VOUVRAY, COTEAU LES BRULES SEC, LOIRE, FRANCE 2015

1,080/PER PERSON

SIX GLASS WINE PAIRING 680/PER PERSON