



Brut!

FESTIVE TASTING MENU

7 COURSES \$980
per person

+

WINE PAIRING
3 glasses \$380
5 glasses \$580

TAHINI SCALLOPS
CAULIFLOWER, POMEGRANATE

FOIE GRAS & EEL TERRINE
YUZU-PERSIMMON COMPOTE

VEAL TONGUE
BLACK SESAME TONNATO, SALTED EGG YOLK, CROUTONS

SWEET POTATO “CARMELLE”
BROWN BUTTER TRUFFLE, BALSAMIC GLAZE

GLAZED LOBSTER
GAILAN, CURRY-VICHYSOISE FOAM

“HOLIDAY DUCK HAM”
PARSNIP, MOLASSES-BEER GRAVY

CHESTNUT TART
MISO RUM CARAMEL, CANDIED HAZELNUTS

WINE LIST



DIGESTIF

Saison “Fallen Quinces” Vermouth - 80
Fernet Hunter X Conspiracy Chocolate Cacao - 80
Hibiki “Japanese Harmony” Whisky- 180

BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON
CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS