

## RALF BERENDSEN MENU

### BLUE FIN TUNA 'HARAKANA'

SUBSTAINABLE CULTIVATION

Goose liver - sea urchin - eucalyptus

### WILD SEA BASS

Broad beans - pumpkin seeds - razor clams -  
Imperial Heritage caviar oscietra

### CARABINEROS

Heirloom tomato - chorizo - sepia

### TURBOT

Cheeks of suckling pork - onion - cepes

### VENISON

Taggiasche olives - Franquette walnut - pineapple

### REFINED CHEESES

from our chariot

Supplement nineteen euros

(Instead of dessert)

### MARACUYA

Coconut - galangal - seabuckthorn berry

### MENU

Two hundred twenty euros

### MENU WITH CHEESE

Two hundred forty-five euros

## AMUSES

### GREEN OLIVE

Tomato - basil

### CORNETTO

Goose liver - edible crab - myoga

### HERRING

Pomme soufflé - onion - green beans

### GAZPACHO

Cherry - Ibérico - lardo - Indian cress

### GILLARDEAU OYSTER

Smoked eel - oyster leaf -

Imperial Heritage caviar

## CHARIOT DE FRIANDISES

### FRUIT PIE

### MACARON

### PARIS-BREST

### BABA AU RHUM

### TARTE TATIN

### PRALINES