

Love Days Menu



Amuse-Bouche

Fine de Claire Oyster: cucumber relish, gin fizz

Black Radish Ravioli

Turnip cabbage, sorrel, dashi beurre blanc

Prawns in Kataifi Dough

Kimchi, marinated red beet roots, sesame

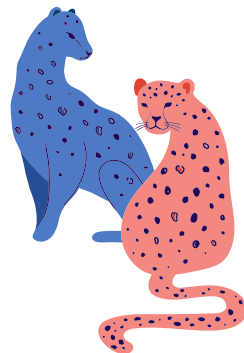
Pink Roasted Saddle of Veal

Potato flan, black truffle jus, romanesque cauliflower

Chocolate Mousse

Raspberries, macadamia nuts, brioche

115 Euro per person



c o s m o
KITCHEN

Love Days Menu



Amuse-Bouche

Beetroot tartare: yogurt gelée, gin fizz

Black Radish Dumplings

Kohlrabi, sorrel, dashi beurre blanc

Salsify in Kataifi Pastry

Kimchi, marinated beetroot, sesame

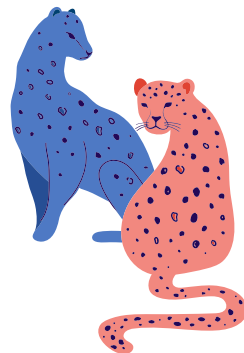
Hokkaido Pumpkin Risotto

Popped buckwheat, basil, pumpkin caviar

Chocolate Mousse

Raspberries, macadamia nuts, brioche

105 Euro pro Person



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KITCHEN