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C H A M P A G N E R E C E P T I O N

Truffled edamame

A M U S E

Hazelnut miso shot

Play dice on a spoon – cauliflower mousse

A P P E T I Z E R

Sashimibowl – hamachi – balfego tuna – salmon

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Prawn carpaccio – yuzu vinaigrette – mango – finger limes

S O U P

Bouillabaisse ramen – Lobster dim sum

I N T E R M E D I A T E C O U R S E

Sushivariation

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Quail duet – pink roasted breast – confit baked leg

Open shiitake dim sum – chitaglace

S O R B E T

Cucumber – wasabisorbet – Haku vodka

M A I N C O U R S E

Wagyu filet roasted whole – all kinds of pumpkin – Wafu sauce

D E S S E R T

Raspberry – caramel – popcorn

P E T I T F O U R S

Playing card – Fortune biscuit



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is the year of the rabbit in Japan.

Menu price € 205.00 excl. drinks

*If you have any questions, please do not hesitate to contact our service team.*