

## Alliance menu

\* *Marinated bouchot mussels, kale, lovage coulis,  
cream of codium*

\*\* *Red mullet, girolles, sweet potato, Tom kha  
kai*

*Lobster, bouillabaise, fennel, spring onion*

*Eggplant, miso, fermented cherries, yellow beets,  
cherry kombucha*

\* *Pigeon with seaweed crust, parsnip, carrot,  
beans, nasturtium sauce*

\* *Vervain mousse, strawberry and rosewater  
cremeux, citrus crumble, yoghurt curd, vervain  
and yoghurt ice cream*

\* *3-courses menu at € 55, with selection of drinks at € 73 (only at noon)*

\*\* *4-courses menu at € 80, with selection of drinks at € 107 (excl. dessert  
drink)*

*6-courses menu at € 110, with selection of drinks and dessert drink at € 164*

*Selection of drinks with alcohol or without alcohol*