



April / abalone / aged goat cheese / artichoke / avocado / alliums / black radish  
brussels sprouts / boudin noir / buttermilk / crab / cauliflower / chanterelle / citrus  
celtuce / chamomile / chicory root / dandelion / etrog citron / fennel / farm eggs  
garlic / grapefruit / hay / horseradish / kelp / love apple farms / local milk / lentils  
morels / maple / mustards / marrow / new olive oil / oyster / potatoes / pears  
pickled ramps / parsnip / rutabaga / rye / radish / spring lamb / scallops / sea urchin  
sea bream / sorrels / suckling pig / salted butter / sunchokes / smoked sea salt / truffle  
toasted bread / turnip / yogurt / yarrow / yuzu / wild rice / walnut wine / verjus

Our tasting menu, seasonal and spontaneous

per person 175.

paired with wines, please add 98.

paired with premium wines, please add 175.

To be served properly, the tasting menu  
must be ordered by the entire table.