October Menu

Daikon croquette with XO sauce
Fig and chestnut miso

Pumpkin and satsuma dashi

Potato ravioli with beetroot and smoked ricotta
Radicchio, grapes and “ajo blanco”
“Vinschger Paarl” and butter

// Singaporean fish soup +15 //

Glazed ribs with birch syrup
Game sausage with pickled redcurrants
Mashed potatoes

Apple buckwheat cake
Chestnut ice cream

88

Wine pairing or non-alcoholic pairing
Four glasses 42
Five glasses 52