



# forever

## SNACKS

BELLA DI CERIGNOLA OLIVES (V)	9
RYE SOURDOUGH WITH UNPASTURISED LA PLAQUETTE BUTTER (V)	7
HOKKAIDO CORN CUSTARD & BAFUN UNI (V)	38
DEHESA CANTABRIAN ANCHOVIES	18
TORTILLA DE CAMARONES WITH AMAEBI (V)	26
TOMATO, JAMÓN, PECORINO	30

## PLATES

FOIE GRAS & CHICKEN LIVER PARFAIT	25
A5 YAMAGUCHI WAGYU 'NDUJA	25
SZECHUAN BURRATA (V)	25
SEAFOOD BHEL PURI (V)	28
POLENTA, SPICED BEEF CHEEKS, FENNEL SALAD	32
CARPIER SMOKED SALMON, SKYR, MUSTARD	30

## CHARCUTERIE, CHEESE, CAVIAR

N25 KALUGA HYBRID CAVIAR - 30gm TIN	120
<i>BLINIDLI, CRÈME FRAICHE, POTATO "PAILLES"</i>	
JAMÓN IBÉRICO JUAN PEDRO DOMEQ - 40gm	52
WAGYU BRESAOLA QUATTRO STELLE - 40gm	24
JANIER CHEESES	28 / 38

## DESSERTS

SKYR & BLOOD ORANGES	16
PHYSALIS, LEMON CURD, WHITE CHOCOLATE POPSICLE	16
NAMA CHOCOLATES	12





# for a while

## SNACKS

BLACK TRUFFLE UTTAPAM (V)	32
POTATO "PAILLES", HERB & KOMBU DUST (V)	14
FINGERLING POTATOES WITH ROMESCO SAUCE (V)	18
POTATO ROULADE, N25 CAVIAR (30gm Tin)	45/128

## PLATES

CITRUS CURED KANPACHI, AROMATIC PICKLES, CITRUS OIL, TROUT ROE	30
BLACK TRUFFLE & MACHE SALAD (V)	13
"MAMA GANOUSH" - THAI STYLE EGGPLANT SALAD (V)	24
WHITE ASPARAGUS, MALTAISE, N25 CAVIAR (V)	28
MOREL, CHICKEN MOUSSELINE, RAMPS SOUBISE (3g black truffle)	29/47
SCISSOR-CUT PASTA, LEEK FONDUE, KABOCHA PUMPKIN, BLACK TRUFFLE (V)	48
HASHWEH - DIRTY RICE (V)	20
PICKLED SARDINE, OCTOPUS, CURED TOMATO (V)	30
SAWARA, ESCABECHE BRASSICA, RICEBERRY	42
A5 YAMAGUCHI WAYGU, BLACK PEPPER JAM (PER 100GM)	88
SPICED BRITTANY PIGEON, CHESTNUT HUMMUS, CRANBERRY GASTRIQUE	56

## DESSERTS

IRANIAN SAFFRON POACHED PEAR, BRONTE PISTACHIO ICE CREAM, GRANOLA	26
FENNEL FLOWER, MANDARIN MAGNUM	16

Chef's Choice Menu - 192++ per pax  
(40++ wagyu mains)  
(12++ cheese supplement)

