

DINNER

FROM 4 PM

oxymoron

BREAD	SOURDOUGH BREAD / MALDON SEA SALT FLAKES / ORGANIC BUTTER	4.8
	BAGUETTE / PERSON	1.9
STARTERS	JAPANESE PICKLED VEGETABLE – TSUKEMONO – MISO MAYONNAISE	13
	ROMAINE LETTUCE & KALE SALAD / FIGS / WALNUTS / MIMOLETTE + OPTIONALLY WITH SMOKED DUCK BREAST	17 + 4.8
	BAKED GOAT'S CHEESE WITH HAZELNUT CRUST PEAR TARRAGON SORBET / MARINATED PUMPKIN	18.5
	PULPO CARPACCIO – YUZU / FENNEL / TOMATO / CORIANDER	19
	DUCK LIVER PATÉ / JUNIPER BRITTLE / PLUM / WILD HERBS	17
SOUPS	 SPICY ORGANIC PLUM SOUP / UDON NOODLES / PAKCHOI / SHIITAKE	11.5
	BLACK SALSIFY FOAM SOUP AIR DRYED IBERICO PORK BLOOD SAUSAGE / SHISO CRESS	11.5
PASTA	 SPAGHETTINI & PESTO ROSSO / OVEN DRIED TOMATOES / CASHEWS	19.5
	PORCINI-POTATO TORTELLONI / SNOW PEAS / HAZELNUT BUTTER	24.5
	LINGUINE / SMOKED SALMON TROUT / SPINACH / LEMON BUTTER	23
	TAGLIATELLE / SUGO OF REGIONAL VENISON / CRANBERRIES / MUSHROOMS	24.5
RISOTTO	BEETROOT RISOTTO / HORSERADISH / CHARD + OPTIONALLY WITH SMOKED DUCK BREAST	23 + 4.8
POT-AU-FEU	POT-AU-FEU OF HAVELLÄNDER APPLE-FED PORK KIMCHI / LEEK / SHIITAKE MUSHROOMS / JASMINE RICE	25.5
MAINS	 ROASTED SPINACH BREAD DUMPLING & ORGANIC MUSHROOMS PARSLEY ROOT / PUMPKIN SEED OIL JUS / SWEET PICKLED ONIONS	25
	FISH FILLET – CATCH OF THE DAY – IN BOUILLABAISE STOCK ZUCCHINI / FENNEL / ROUILLE CROSTINO	32.5
	ROASTED CORN-FED CHICKEN / LEMON BUTTER DRIED TOMATO / SPINACH / FREGOLA SARDA NOODLES	31
	BRAISED CHEEKS & GRILLED BELLY OF HAVELLÄNDER APPLE-FED PORK OLIVE JUS / BEAN CASSOULET / PEAR PUMPKIN PUREE	33
	PINK ROASTED LEG OF VENISON WITH HAZELNUT CRUST ELDERBERRY JUS / WILD BROCCOLI / POTATO PYRAMID CAKE	38
DESSERTS	MANGO CRÈME BRÛLÉE	8
	WHITE-RUSSIAN TARTLET / VALRHONA CHOCOLATE & CHERRY SORBET	11.5
	 MATCHA BROWNIE WHITE CHOCOLATE / HAZELNUT & LYCHEE SORBET	10.8
	 2 SCOOPS OF HOMEMADE SORBET WITH PROSECCO	9
	SELECTED FRENCH RAW MILK CHEESE BY MAÎTRE PHILIPPE 3 TYPES	14.8