

PUPP MICHELIN NIGHT

AMUSE BOUCHE

Tartelette of Parmesan cheese with potato and caviar

Chawamushi of fermented tomato

Elderflower, basil, verjus, honey, CO2

COLD STARTER

Tuna, cucumber, shiso, ginger, seaweed and miso

vinaigrette

Shisho, yuzu, chamomile, mattoni

WARM STARTER

Pickled cod, Jerusalem artichoke, black truffle, fermented

apple and truffle vinaigrette

Smoked apple, black rowan, Cameroon pepper "White Penja"

MAIN COURSE

Veal wrapped in Japanese cabbage, stuffed with foie gras

and paksoi, served with jus de veau

Peat, black currant, beetroot, verjus

DESSERT

Cherry, hibiscus, white chocolate and sudachi

Quince, jasmine, bergamot, white chocolate

Nespresso Galápagos - Arabica from the Galápagos Archipelago with a silky smooth texture and hints of bitter cocoa