

PUPP MICHELIN NIGHT

AMUSE BOUCHE

Tartelette of Parmesan cheese with potato and caviar
Chawamushi of fermented tomato

*Cremant de Bourgogne Blanc de Blancs Extra Brut,
Domaine Chermette*

COLD STARTER

Tuna, cucumber, shiso, ginger, seaweed and miso
vinaigrette

*Bernkasteler Riesling Kabinett Feinherb 2022,
Dr.H.Thanisch, Mosel*

WARM STARTER

Pickled cod, Jerusalem artichoke, black truffle, fermented
apple and truffle vinaigrette

*Bourgogne Côtes d'Auxerre Corps de Garde Blanc 2021,
Domaine Goisot, Bourgogne*

MAIN COURSE

Veal wrapped in Japanese cabbage, stuffed with foie gras
and paksoi, served with jus de veau

Château Tour de l'Evêque Rouge 2015, Provence

DESSERT

Cherry, hibiscus, white chocolate and sudachi

*Pineau des Charentes 5-years old, Chateau de Beaulon,
Cognac*

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