

KG.

Fresh Oyster, <i>on ice, homemade mignonette & lemon</i>	3
Oyster <small>KG.</small> <i>foie gras, spicy honey</i>	6
Bloody Ceasar Oyster, <i>bloody ceasar gel, pickled celery</i>	6
Razor Clam, <i>seafood mayo, tobiko</i>	11
Parfait de Foie Gras, <i>the classic</i>	18
Pan-fried Foie Gras, <i>gingerbread, red wine jam</i>	20/32
Beef tartar, <i>KG style, croutons</i>	23/33
Candied Celeriac, <i>king mushrooms, anchovy mayonnaise, chimichurri</i>	16
Shrimp and sweetbreads, <i>bisque, puff pastries, leek</i>	27
Gnocchi, <i>with ricotta, garlic cream, lobster</i>	42
Short rib, <i>caramelized onion purée, Brussels, bacon, gremolata</i>	62
Scallop and black pudding, <i>Calvados sauce, Jerusalem artichoke, celeriac, apple</i>	38
Black cod, <i>crab beurre blanc, cauliflower purée, cuttlefish, salsify</i>	54
Beef Rib, <i>KG purée, seasonal vegetables</i> half or complete	H. 100 C. 180
TASTING MENU	PM

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KITCHEN GALERIE ●

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