

# Fancy-Schmancy Snacks & Plates

Tapa | Plate

## Pimientos de Padron

Roasted, Kimchi Mayo

8,5

## Sushi-grade Japanese Sardine Fillet from Maison Dehesa

Cedar smoke, Toast, Iberico Sobrasata, Lime

10,5

## TEXTURES OF TOMATO

Heirloom Tomatoes, Burrata, Basil, Croutons

15

## Ceviche of gambas & Norwegian salmon

Avocado, Tropea Onion, Coconut-Yuzu Marinade, Ginger Soy

15

## Pulpo

Sweet Potato Puree, Ras-El Hanout, Baby Wild Broccoli, Black Olive Powder

17 | 28

## Maispoularde

Corn Vanilla Mousse, Wild Baby Cauliflower, Jus

15 | 26

## Slow-Roasted Beef Cheeks

White Truffle, Potato Puree, Port Wine Tropea Onion Marmalade, 2-day Reduction

16 | 29

## White Chocolate

White Chocolate Espuma, Mango Sorbet, Pistacchio, Berries, Mint

10

## Dark Chocolate

Molten Souffle, Banana, Chili

10

## Fresh Bread, from La Parisienne

Dark, White, or Olive Bread served with House Made Butters

7,5

## Charcuterie

Truffled Piemontese Salami, Rosemary Ham, Chorizo from Japanese Wagyu Beef, Salami from Pata Negra Bellota pig, Rillettes du Jour, Almonds, Cornichons, Mustard

42

**\*Add In-House Cured Duck Breast Ham**

14

**\*Add Porthos Teriyaki Sardines**

11

**\*Add Otoro Tuna Belly (Maison Dehesa)**

20

## Cheese

5-Cheese Selection from Tölzer Kasladen, Olives, Almonds, Quince Chutney

35

## Caviar

30g Imperial Osetra from Imperial Caviar Berlin, Kettle Chips, Creme Fraiche

90