

ROUHI CHEF MENU 5 COURSE



STARTER

Coquille

Geranium leaf, hollandaise of langoustine and togarashi

SECOND COURSE

Lamb sweet bread

Katafi, oystercreme and codium dashi

When you don't eat organ meat, we serve a small version
of the artichoke tartare

THIRD COURSE

Pumpkin

Smoked tofu, miso and pumpkin seed

MAIN

Monkfish springroll

Wakame, kaffir, and carrot / kenjur

DESSERT

Chiboust

Yoghurt, sancho pepper, pistache and beurre noisette icecream

MENU

€ 70

* Please inform our staff 5 days in advance on dietary
requirements or allergies

* Vegetarian or Vegan is also possible

ROUHI CHEF MENU 4 COURSE



STARTER

Coquille

Geranium leaf, hollandaise of langoustine and togarashi

SECOND COURSE

Lamb sweet bread

Katafi, oystercreme and codium dashi

When you don't eat organ meat, we serve a small version
of the artichoke tartare

MAIN

Monkfish springroll

Wakame, kaffir, and carrot / kenjur

DESSERT

Chiboust

Yoghurt, sancho pepper, pistache and beurre noisette icecream

MENU

€ 62

* Please inform our staff 5 days in advance on dietary
requirements or allergies

* Vegetarian or Vegan is also possible

ROUHI CHEF MENU 3 COURSE



STARTER

Coquille

Geranium leaf, hollandaise of langoustine and togarashi

MAIN

Monkfish springroll

Wakame, kaffir, and carrot / kenjur

DESSERT

Chiboust

Yoghurt, sancho pepper, pistache and beurre noisette icecream

MENU

€ 53

* Please inform our staff 5 days in advance on dietary requirements or allergies

* Vegetarian or Vegan is also possible