

DAMIANZ MENU

4- course Damianz menu • 59,50

Halibut ||| Quail ||| Entrecôte ||| Lychee

5- course Damianz menu • 69,50

Halibut ||| Oyster ||| Quail ||| Entrecôte ||| Lychee

CHEF'S MENU

5- course Chef's menu • 79,50

Oyster ||| Mackerel ||| Langoustine ||| Pigeon ||| Strawberry

6- course Chef's menu • 89,50

Oyster ||| Mackerel ||| Langoustine ||| Scallop ||| Pigeon ||| Strawberry

7- course Chef's menu • 99,50 ☹ BEFORE 19:00

Oyster ||| Caviar ||| Mackerel ||| Langoustine ||| Scallop ||| Pigeon ||| Strawberry

EXTRA'S

Oysters **PER PIECE**

Fine-Clares • 3,25

Gillardeau • 4,50

Ask our staff members for the different preparations.

Caviar • 18,- **PER 10 GRAMS**

Are you a fan of Caviar?

We can add 10 grams of Caviar to a dish of your choosing.

Selection of Cheeses • 7,50

If you prefer a cheese platter rather than a dessert, this is available for 7,50 euro supplement.

Cheese platter • 18,50

A cheese platter can be added to the menu for 18,50 euro.

À la carte • All our dishes are also available a la carte.

DAMIANZ MENU

Halibut

White asparagus ||| Quail egg ||| Parsley ||| Egg yolk
25,-

Oyster

Cockles ||| Potato ||| Galangal ||| Lemon thyme

For a supplement of 10 euro per person, you can add 5 grams of Caviar to this dish.

28,-

Quail

Colonata bacon ||| Kohlrabi ||| Foie Royal ||| Black garlic
27,-

Entrecôte

White asparagus ||| Shallot ||| Cauliflower ||| Madeira
38,50

Lychee

Coconut ||| Honey ||| Green tea
15,-

CHEF'S MENU

Oyster

Beansprouts ||| Ponzu ||| Pandan ||| Grains
28,-

Caviar

Beef ||| Horseradish ||| Sourdough
32,-

Mackerel

Foie Royal ||| Vadouvan ||| White grape ||| Sherry
27,-

Langoustine

Pork belly ||| Carrot ||| Szechuan
36,-

Scallop

Artichoke ||| Miso ||| XO ||| Dashi
29,-

Pigeon

Chicory ||| Mango ||| Green asparagus ||| Caraway
38,50

Strawberry

Yoghurt ||| Basil ||| Ras el hanout
15,-



Jambel

