



# LUNCH SET

  
**MICHELIN**  
**2024**

**LUNCH SET : 2250 ++**

WINE PAIRING : 1250++

## *Snacks*

**Buckwheat Tuile | Vitello Tonnato | Caper Leaves  
Foie Gras Cigar | Quince | Cocoa Nibs  
Mia's Chicken Niçoise Salad**

**Sourdough Brioche | Shallot Butter | Onion Ash**

## *Starters*

**Cured Hamachi | Pickled Cucumber | Tomato Consomme**

## *Main Course*

**Dry Aged Stone Bass | Borlotti Bean | Citrus**

or

**Grain Fed Baby Chicken | Green Asparagus | Spring Greens**

or

**48Hours Braised Beef Short Rib | Textures of Artichoke |  
Black Garlic 890++**

## *Desserts*

**Blueberry & Buckwheat**

**ADD ON:**

**Coconut & Caviar | 10g N25 Kaluga Hybrid 1,490++**