

IGNOTO

Consommé
Kimchi | Chili oil

Chawanmushi
Ibérico | Toasted onion

Snacks

Brioche Karaage
Koji | Sriracha

Hamachi
Yuzukoshō | Sansho Pepper

Entrées

Pumpkin
Morels | Crème fraîche

Gamba
Bisque | Galangal

Mussel Ceviche
Lime | Cilantro

ARTISAN BREAD

Main

Sea bass
Pil-pil | Shio kombu

Duck
Fat-aged | Jus

Desserts

Elderflower
Fennel | Maracuyá

Lemon
White chocolate | Miso

Petit Fours

Blood Orange

Thai tea

Cacao

IGNOTO Tasting Experience – €105
Optional Wine Pairing – €35

WINE PAIRING (€) (optional)

A curated selection of wines designed to accompany the menu.