

fleur

bar & bistro

six-course tasting menu 135pp (*whole table only*)
new world wine pairing + 95pp | old world wine pairing + 125pp

baked sourdough, butter

snack (changing with seasonal produce)

market fish crudo, smoked bone dressing, almond, sesame, apple & kohlrabi

coal roasted red emperor, braised lettuce, wakame, crème fraîche

dry-aged duck, mortadella, agrodolce, grilled cherries

chevrè tartlet, mountain pepper berry, beetroot

spiced pumpkin & maple flan, miso cream