

La Montagne

“Inspired by my Alpine Homelands, I wish to pay a passionate tribute to the mountains, through a contemporary French cuisine, subtly emphasized by "umami" notes.

Focusing on a surprising range of seasonal products, the menu of Kintessence “Taipei” reveals a tasteful stroll in the heart of the pastures, forests and lakes of the Savoie region.”

Jean-Rémi Caillon

Resident Chef Sep 10th – Oct 10th

«L'Essentiel»

La Betterave

Palets au jus anguille et salade rouge aigrette

Juicy Palets, Smoked Japanese eel & red coral, vinaigrette

千層甜菜 煙燻鰻魚

La Truite

Au sel à la braise, endive au mishoyuzu et safran

With salt on ember, endive with mishoyuzu and safran from "Mont Jovet “

高山鱒 菊苣 日本柚子 番紅花

or

La Pintade

«» et maïs, truffes et foie gras de canard

Guinea fowl, corn, black truffle & duck liver

珠雞 玉米 松露 鴨肝

La Pomme

Au four, noix et caramel de miel de montagne

Apple Fuji, baked with walnuts & organic flower honeys

富士蘋果 核桃 百花蜜

Coffee or tea & Chocolates & Mignardises

3 courses 2,450 TWD Service charge optional