

SURPRISE MENU

SET MENUS

A GASTRONOMIC DISCOVERY P/PERS 160 €
CHEF'S SURPRISE AND INSPIRATION
8 COURSES MENU FOR ALL OF YOUR GUESTS

OUR SOMMELIER WOULD BE DELIGHTED TO
ADVISE YOU WHICH WINES ARE MOST SUITED TO
COMPLIMENT YOUR MEAL 90 €

LAST ORDER FOR THE SURPRISE MENU AT 1.30 PM FOR LUNCH
TIME AND 9.30 PM FOR DINNER

DISCOVERY MENU IN 3 COURSES P/PERS 92 €
DISCOVERY MENU IN 4 COURSES P/PERS 112 €

SEASONAL AMUSE BOUCHE

CARABINEROS

JUST SEIZED WITH YOUNG BROAD BEANS
OVEN GRILLED STUFFED HEAD
TARTAR WITH PROVENCAL STYLE VEGETABLES
TROFIE, SPRING ONIONS AND A BISQUE REDUCTION

YELLOWTAIL

ON THE GRILL
VEGETABLE GREEN PEAS RAVIOLI
GREEN PEAS COOKED IN THEIR OWN JUICE

PIGEON

COOKED ON THE CHEST AND GLAZED WITH POPCORN
CREAMY POLENTA, SMOKED CORN
GIBLETS TACOS, PRESERVED LEG
REDUCED PIGEON JUICE

STRAWBERRY

ON ALMONDS AND LEMON SHORTBREAD
CANDIED STRAWBERRIES WITH RASPBERRY
LIME VANILLA GANACHE
STRAWBERRY GRANITE, STUFFED STRAWBERRY
WITH LEMON CAVIAR, SORBET, STRAWBERRY SAUCE

OUR SELECTION OF CHEESES BY LAITS ET CRUS
FROM BIOT 29€

WINE PAIRING (3 COURSES) 48 €
WINE PAIRING (4 COURSES) 69€
