

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

SIMPLY ROASTED
ODE MARINE, SMALL PESTO RAVIOLI
WITH ITS CARAMELIZED HEAD
BISQUE WITH THE TASTE OF THE SEA

YELLOWTAIL

IN ITS CRISPY SKIN
BEAN FROM JEAN-MARIE
GARDEN PURSLANE
HERBACEOUS HEAD JUICE

PIGEON

FROM PORNIC
COOKED IN ITS FIG LEAF
GIBLET TARTLET, ROASTED FIGS AND TOMATOES FROM
JEAN-CHARLES ORSO
LEG PRESERVED IN ITS FAT SERVED WITH FIG
KETCHUP

RASPBERRIES

ON A SWEET SHICHUAN PEPPER SHORTBREAD
CREAM AND FRESH RASPBERRIES WITH GINGER
RASPBERRY GEL AND CANDIED
BASIL ESPUMA AND RASPBERRY-GINGER SORBET

LUNCH FORMULA

2 COURSES P/PERS 65 €

CHOOSE FROM THE DISCOVERY MENU ABOVE
2 GLASSES OF WINE LUNCH 24 € PACKAGE

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

WINE PAIRING (3 COURSES) 48 €

WINE PAIRING (4 COURSES) 69 €
