

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

SCALLOP

ROASTED
JERUSALEM ARTICHOKE FLOWERS
RAGOUT OF BARBS
SCALLOP JUICE WITH BAY LAUREL

ANGLERFISH

COOKED WITH CHARDS POWDER
PROVENCE-STYLE STUFFED CHARDS
HERBAL JUS

PIGEON

COOKED ON THE BREAST, GLAZED WITH GREEN PEPPER
LEG CANDIED WITH ARBOIS WINE
CIME DI RAPA JUST SEARED, CONDIMENTS

CLEMENTINE

OLIVE OIL BISCUIT
INTENSE CLEMENTINE MARMALADE
WITH CANDIED YUZU
CREAMY CITRUS FRUIT
CLEMENTINE AND DILL SORBET
GAVOTTE CRISPS

LUNCH FORMULA

2 COURSES P/PERS 65 €
CHOOSE FROM THE DISCOVERY MENU ABOVE
2 GLASSES OF WINE LUNCH 24 € PACKAGE

OUR SELECTION OF CHEESES 29 €

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