

STARTERS

LA CARTE

ZUCCHINI FLOWER	48 €
STUFFED WITH TRUFFLE, ZUCCHINI PISTIL OIL, ZUCCHINI FLOWER CHIPS ZUCCHINI EMULSION	
RED MULLET WITH CALF'S HEAD	45 €
ROASTED RED MULLET WITH CALF'S HEAD GRILLED IN THICK PIECES RED MULLET SOUP WITH CALF'S HEAD BROTH RED MULLET ASPIC	
ASPARGUS FROM ROQUES-HAUTES	53 €
GRILLED ON A BARBECUE ASPARGUS IN A TART CAMPARI AND GRAPEFRUIT ASPARGUS SABAYON	
DUBLIN BAY PRAWN	51 €
GLAZED WITH BISQUE ON THE BARBECUE BEETROOT WITH HAY A TROMPE-L'ŒIL RAVIOLE DUBLIN BAY PRAWN TARTAR AND BEETROOT SABAYON OF BISQUE	
MOREL MUSHROOMS	66 €
ROASTED AND STUFFED SAUTÉED IN GARLIC AND PARSLEY BUTTER MOREL MUSHROOMS EMULSION	



MAIN COURSES

JOHN DORY	71 €
GRILLED ON SEAWEED GARDEN PEAS LACQUERED IN POD JUICE HEAD JUICE WITH GARDEN PEAS	
TURBOT	75 €
STEAMED WITH HERBS BROAD BEANS FROM JEAN-CHARLES ORSO BARD SALAD HERBAL HEAD JUICE WITH SAGE	
YELLOWTAIL	69 €
GRILLED WITH AUBERGINE POWDER AUBERGINE STUFFED WITH AUBERGINE CAVIAR HEAD JUICE WITH MATCHA TEA	
VEAL	72 €
THICK PIECE OF VEAL WITH BLACK GARLIC CIME DI RÂPA BLACK GARLIC AND CIMA VEAL SAUCE WITH FLOWERS	
LAMB	72 €
STUFFED SADDLE OF LAMB WITH ROQUETTE SALAD FRESH ANCHOVIES IN OIL GRILLED RIB STEAK WITH ROQUETTE SALAD LAMB JUICE WITH HERBS	
PIGEON	95 €
FROM PORNIC COOKED ON THE CHEST, GLAZED WITH PEPPER LEG PRESERVED IN PORT, GRILLED AND STUFFED PORCINI MILLEFEUILLE LAYERING OF PORCINI, PARMESAN XÉRÈS VINEGAR AND COLONNATA BACON RED WINE PIGEON COOKING JUICE	



SURPRISE MENU

P/PER 160 €

LES 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

DUBLIN BAY PRAWN

GLAZED WITH BISQUE ON THE BARBECUE
BEETROOT WITH HAY
A TROMPE-L'ŒIL RAVIOLE
DUBLIN BAY PRAWN TARTAR AND BEETROOT
SABAYON OF BISQUE

YELLOWTAIL

GRILLED WITH AUBERGINE POWDER
AUBERGINE STUFFED WITH AUBERGINE CAVIAR
HEAD JUICE WITH MATCHA TEA

VEAL

THICK PIECE OF VEAL WITH BLACK GARLIC
CIME DI RÂPA
BLACK GARLIC AND CIMA
VEAL SAUCE WITH FLOWERS

STRAWBERRIES

CANDIED MARJORAM
STRAWBERRY INSERT
PINK BERRY BISCUIT
STRAWBERRY ICE CREAM
MARJORAM AND PINK BERRY GEL

OUR SELECTION OF CHEESES 29 €

WINE PAIRING (3 COURSES) 48 €

WINE PAIRING (4 COURSES) 69 €
