

SURPRISE MENU

A GASTRONOMIC DISCOVERY P/PERS 175 €

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 107 €

DISCOVERY MENU IN 4 COURSES P/PERS 127 €

SEASONAL AMUSE BOUCHE

CARABINEROS

SIMPLY GRILLED

FLAME-BURNT MELON FLOWER

BISQUE OF CARABINEROS WITH MELON BROTH

TARTAR AND STUFFED HEAD, GRATIN STYLE

YELLOWTAIL

GRILLED WITH AUBERGINE POWDER

AUBERGINE STUFFED WITH AUBERGINE CAVIAR

HEAD JUICE WITH MATCHA TEA

VEAL

AVEYRON-RAISED VEAL CHOP

MINI CHANTERELLE MUSHROOMS

FRESH ALMOND AND LEMON PRESERVE

ARBOIS WINE VEAL JUICE

STRAWBERRIES

STRAWBERRY IN TEXTURES, FRESH SAGE

LIGHT MERINGUE, FROMAGE BLANC CREAM

STRAWBERRY SORBET AND SAGE GRANITA

STRAWBERRY AND SAGE OIL VINAIGRETTE

LUNCH FORMULA

WITH THE EXCEPTION OF SUNDAYS AND PUBLIC HOLIDAYS

2 COURSES P/PERS 75 €

CHOOSE FROM THE DISCOVERY MENU ABOVE

2 GLASSES OF WINE LUNCH 28 € PACKAGE

OUR SELECTION OF CHEESES 29 €

WINE PAIRING (3 COURSES) 50 €

WINE PAIRING (4 COURSES) 69 €