

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

PIGEON

COOKED ON THE CHEST AND GLAZED WITH POPCORN
CREAMY POLENTA, SMOKED CORN
PRESERVED LEG
REDUCED PIGEON 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, PUBLIC HOLIDAYS
AND FESTIVE DAYS*

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 €