

## 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

#### DUBLIN BAY PRAWN

Roasted Dublin Bay Prawn  
Country broads beans, anchovies and olives  
Broth of bisque with lemon balm  
Stuffed head with tartar

#### POLLACK FISH

Steamed with Timut pepper  
Glazed peas and pea pod juice  
Head broth with pea pod

#### VEAL

Thick piece of veal with black garlic  
Cima di râpa  
Black garlic and cima  
Veal sauce with flowers

#### LEMON FROM MENTON

Soft lemon biscuit  
Lemon thyme gel and espuma  
Lemon sorbet

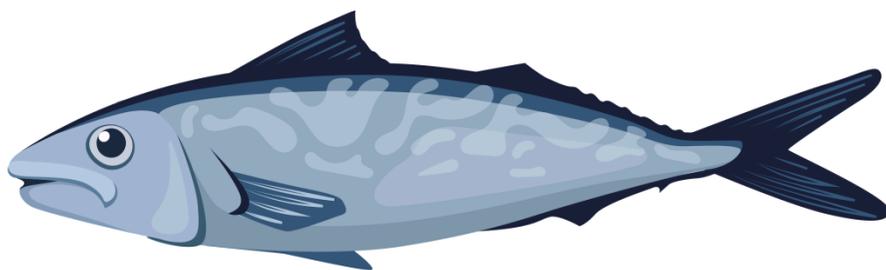
Wine pairing (3 services) 50 €

Wine pairing (4 services) 69 €

Our selection of cheeses 29 €

# Menu

## Shore & Garden



A seasonal vegetable starter, a forgotten fish elevated by the Chef, and a fruit-driven gourmet dessert.

€69 per person  
Wednesday to Saturday for  
lunch

Menu renewed weekly.