

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

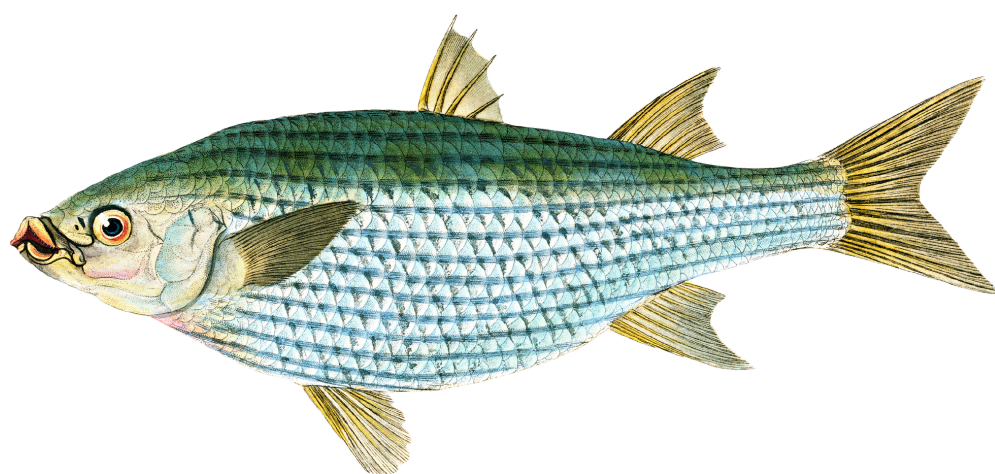
Wine pairing (3 services) 50 €

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 excluding holidays
Menu renewed weekly.