

SURPRISE MENU

A GASTRONOMIC DISCOVERY P/PERS 175 €

CHEF'S SURPRISE AND INSPIRATION

8 COURSES MENU FOR ALL OF YOUR GUESTS

SERVED FROM WEDNESDAY TO SUNDAY

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

LES MENUS

LUNCH MENU « RIVAGE & JARDIN »

SERVED FROM WEDNESDAY TO SATURDAY LUNCH

EXCLUDING HOLIDAYS - MENU RENEWED WEEKLY

VEGETARIAN STARTER

FISH

P/PERS 69 €

DESSERT WITH FRUIT

DISCOVERY MENU IN 3 COURSES

P/PERS 107 €

SERVED FROM WEDNESDAY TO SUNDAY

DISCOVERY MENU IN 4 COURSES

P/PERS 127 €

SERVED FROM WEDNESDAY TO SUNDAY

SEASONAL AMUSE BOUCHE

CARABINEROS

SIMPLY GRILLED

FLAME-BURNT MELON FLOWER

DUBLIN BAY PRAWN ZABAGLIONE

AROMATICS HERBS

YELLOW TAIL

GRILLED CUCUMBER, SEA LETTUCE SPAGHETTI AND

SEAWEED CONDIMENT

SEA LETTUCE AND YELLOWTAIL JUICE

PIGEON

BARBECUED AND GLAZED WITH PEPPER AND POPCORN

CREAMY CORN, MEXICAN CREAM ROASTED

PRESERVED LEG AND GIBLETS SAUSAGE

REDUCED PIGEON JUICE

STRAWBERRY

FRESH BASIL AND STRAWBERRY,

WHERE HERBACEOUS FRESHNESS

MEETS FRUITY SWEETNESS

LIFTED BY THE DELICATE SPICY NOTES OF

PINK PEPPERCORN

OUR SELECTION OF CHEESES

29 €

WINE PAIRING (3 COURSES)

50 €

WINE PAIRING (4 COURSES)

69 €
