

Prain

THE COUTURIER'S MENU

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SNACKS

-TO START-

Tartare of wild sea bass, oyster Chantilly, pickled white radish, dill oil

OR

Macaroni 'gratin', rabbit, preserved orange and sea urchin

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-MIDDLE COURSE-

Tartlet of confit portobello mushroom and hazelnut frangipane, herb emulsion

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-TO FOLLOW-

Roasted stone bass, hazelnut crust, celeriac and sauce Veronique

OR

Grilled rib eye of black angus beef, café de Paris , onion garni

All mains are accompanied by potatoes and seasonal vegetables.

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-TO FINISH-

Smoked Chocolate tart, pistachio ice-cream

Coffee & Petit Fours

€55.00
Price per person