



TASTING MENU

Snacks

Cava Brut 'Anna de Codorníu, Catalunya - Spain



Roasted sea scallops, melon, smoked cream and ponzu dressing

Cuvée Mirabelle Blanc, Château de la Jaubertie, Bergerac - France 2018



'Acquerello' risotto, white meat 'blanquette', cinnamon and sage

Controguerra Bianco 'Daniele' Illuminati, Abruzzo - Italy



Slow-roasted squab pigeon from 'Bresse' cooked in honey and Marmite, date, cumin,
yuzu purée, bitter leaves and hibiscus

Côtes de Nuits 'Les Dames Huguettes', Faiveley, Burgundy - France 2018



VB baked and glazed white chocolate cheesecake, passionfruit sorbet

Jurançon Moelleux 'Les Casterasses', Jurançon - France 2015



Coffee and petit fours

Food menu at one hundred and five Euro per person

Wine pairing at sixty Euro per person

The tasting menu can only be ordered by the entire table until 21:30hrs