

SAMPLE MENU

TO START

'Local prawn in two servings'
Tartar of local prawn, ponzu, yoghurt and apple
BBQ prawn, spicy custard, smoked almond praline

Supplement of ten Euro
Add on Sturia Oscietra 'Prestige' caviar at a supplement of fifteen Euro

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

Sopressini with a fricassée of peas and morels,
black garlic parmesan froth

TO FOLLOW

'Fish du jour' glazed with smoked
brown butter, fennel and dill
condiment, oyster emulsion

Add on Sturia Oscietra 'Prestige' caviar
at a supplement of fifteen Euro

Pot-roasted local pork, celeriac and
apple purée, celeriac 'carbonara',
preserved dill

Slow-cooked rump of USDA beef,
local asparagus, morels, comté and
tarragon

Supplement of ten Euro

Two course
Eighty Euro per person

Three course
Ninety Five Euro per person

*Kindly inform us if you have any dietary requirements
or if you suffer from any food allergies.*