TASTING MENU

Snacks

Mussels, passion fruit and gorgonzola dolce

Sopressini with roasted shiitake and pickled mushrooms, black garlic parmesan froth

Welsh lamb, organic carrots, bergamot, pickled walnut condiment, timut oil

Selection of unpasteurised French cheeses
A fifteen Euro supplement as an extra course

Warm chocolate mousse of dark Samana (70%), caviar ice cream, granola

Coffee and petit fours

Food Menu
One hundred and twenty five
Euro per person

Wine Pairing
Seventy Euro per person

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