



TASTING MENU

Snacks

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Mussels, passion fruit and gorgonzola dolce

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

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

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

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

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Coffee and petit fours

Food Menu
One hundred and twenty five
Euro per person

Wine Pairing
Seventy-Five Euro per person

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