

TO START

Mussels, passion fruit and gorgonzola dolce
Add on Sturia Oscietra 'Prestige' caviar at twenty Euro Supplement



Agnolotti of Roscoff onions and preserved lemon,
roasted quail, date puree, buffalo milk



Local Langoustine "three Ways"
(Langoustine tartare, BBQ Langoustine Choron mousseline,
Ravioli of Langoustine, smoked coconut froth)
Supplement of twenty euro

TO FOLLOW

'Fish du jour' glazed with anchovy brown butter,
salt-baked beetroot, charred local cherry tomato
raspberry emulsion , buffalo milk
Add on Sturia Oscietra 'Prestige' caviar
at twenty Euro Supplement



Loin of milk-fed veal, horseradish 'creme crue',
tartlet of zucchini, green olives and feta cheese,
Madeira sauce



Slow cooked Rump of USDA black angus Beef,
charred local cuttlefish, black garlic,
celeriac vinegar sauce
Supplement of fifteen Euro

Two course
Eighty Five Euro per person

Three course
One Hundred Euro per person

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