



## TO START

Mussels, passion fruit and gorgonzola dolce

Add on Sturia Oscietra 'Prestige' caviar at twenty Euro Supplement



Agnolotti of confit roscoff onions  
and preserved lemon, date puree, buffalo milk

Add on Australian Black truffle at twenty-five euro  
supplement



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



'Assiette' of local Rabbit, mimolette custard,  
clams 'veronique', verjus sauce



Chateaubriand of USDA beef, pressed  
terrine of confit portobello mushroom &  
tomatoes, caramilized mushroom puree,  
red wine jus

minimum for 2

Supplement of fifteen Euro per person

Add on Australian Black truffle at twenty-five euro  
supplement

## 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.*