

TASTE OF THE SEASON

Snacks

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 purée, vin jaune froth

French Guinea fowl, zucchini, macaroni gratin, parsley root purée

Selection of unpasteurised French cheeses

Twenty Five Euro supplement as an extra course

Valrhona dark chocolate mousse cake, Mgarr raspberries, Buffalo milk ice cream

Coffee and petits fours

FOOD MENU

One Hundred Thirty Euro
per person

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