

## TASTE OF THE SEASON

### Snacks

Mussels, passion fruit and gorgonzola dolce

*Add on Sturia Oscietra 'Prestige' caviar at Twenty Euro supplement*

Agnolotti of Roscoff Onion, preserved lemon,  
date purée, vin jaune froth

Chateaubriand of USDA beef, pressed terrine  
of confit portobello mushroom & pickled tomatoes  
caramelized mushroom purée, red wine jus

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*