

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*