

## TASTE OF THE SEASON

### Snacks

Mussels, passion fruit and gorgonzola dolce

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

Tortelloni of braised leeks and 36-Months aged  
Comté, almond purée, leek & seaweed emulsion

*Add on Périgord Black truffles at Twenty-Five Euro supplement*

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

*Add on Périgord Black truffles at Twenty-Five Euro supplement*

Selection of unpasteurized 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*