

TAKE 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*