

Tasting menu

Canapes

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Oyster

Yellowfin tuna / salicornia

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Zucchini Flower

Stuffed with red prawns / zucchini purée / saffron sauce

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Jerusalem Artichoke

Black Truffle / hazelnut / celeriac sauce / truffle jus

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Wild Grouper

Green shiso / mussels / herbs sauce / marigold oil

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USDA Prime Beef Fillet

Smoked mustard foam / kohlrabi / beef jus

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Lemon Curd

Sheep yoghurt sorbet / lemon verbena / crumb

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Petit Fours

Tasting menu 135 euro pp

Wine pairing 80 euro pp

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House Signature Dish

Foie Gras

Foie gras parfait / berries / pistachios / umeboshi brioche

15 euro pp

Vintages are subject to availability

All prices are in Euro and are inclusive of the 9% VAT