

# BACCHUS

## Appetizer

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Green asparagus, Basque ewe's  
tomme cream, candied egg yolk

*OR*

Duck breast smoked with vine  
shoots, mushroom, red cabbage  
in vinegar

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Sea bass confit with citrus fruits, hazelnut  
and walnut crisp, artichoke purée, vermouth  
sauce

*OR*

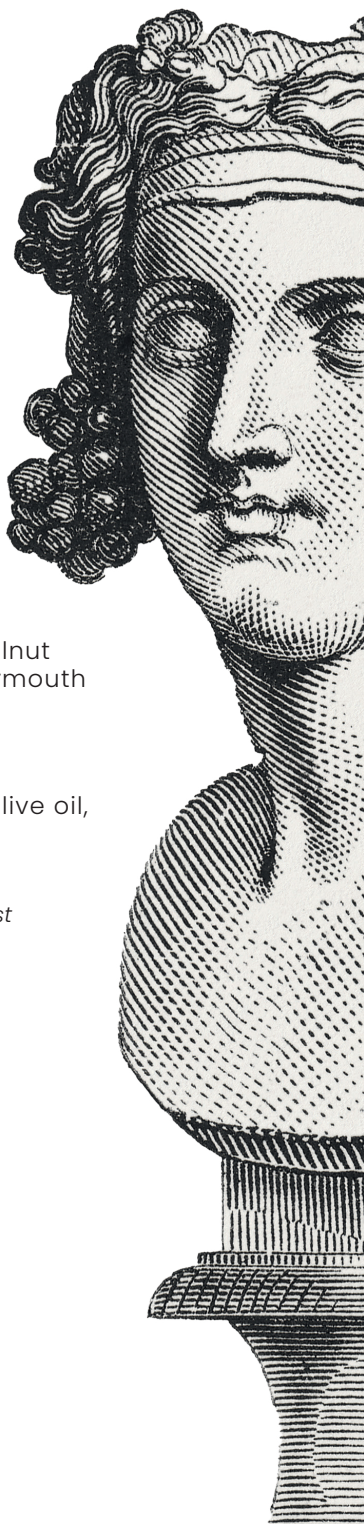
Veal quasi, fava beans with pork,  
potato espuma with pink garlic and olive oil,  
spicy sage jus

*Vegetarian dishes can be prepared on request*

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Mini pastry

**4 COURSES - 35€**



## FOOD AND WINE PAIRING - 30€

### Appetizer

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Green asparagus, Basque ewe's  
tomme cream, candied egg yolk

*OR*

Duck breast smoked with vine shoots,  
mushroom, red cabbage in vinegar

*OR*

Veal sweetbreads, cream of cockle,  
parsley chlorophyll

*OR*

Tuna tartare, citrus fruits, smoked  
herring egg

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Sea bass confit with citrus fruits, hazelnut and  
walnut crisp, artichoke purée, vermouth sauce

*OR*

Veal quasi, fava beans with pork,  
potato espuma with pink garlic and olive oil,  
spicy sage jus

*Vegetarian dishes can be prepared on request*

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Fig, hibiscus marmalade,  
sorrel ganache

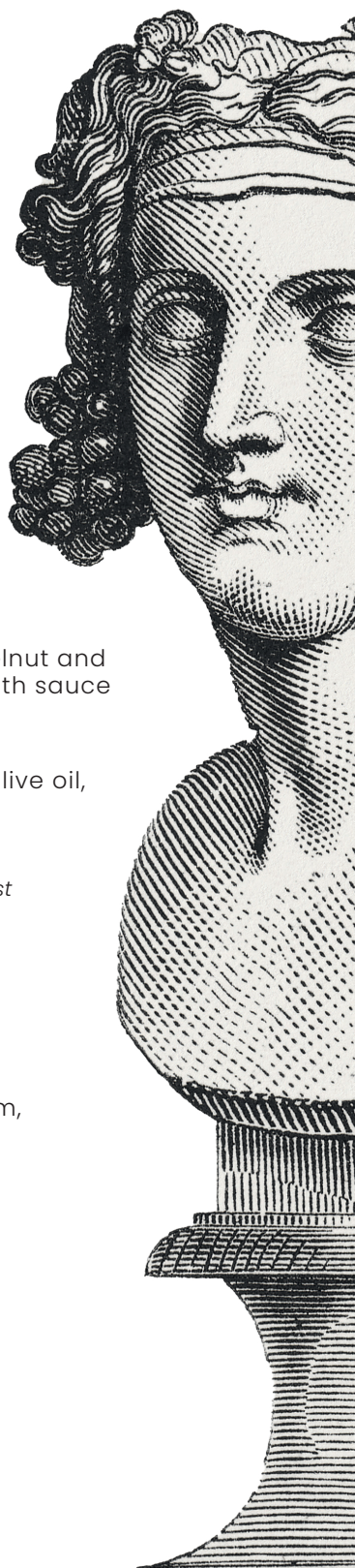
*OR*

Textured coffee, dark chocolate cream,  
caramelised cocoa nibs

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Mini pastry

**5 COURSES - 48€**



## FOOD AND WINE PAIRING - 40€

### Appetizer

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Green asparagus, Basque ewe's  
tomme cream, candied egg yolk

*OR*

Duck breast smoked with vine shoots,  
mushroom, red cabbage in vinegar

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Veal sweetbreads, cream of cockle,  
parsley chlorophyll

*OR*

Tuna tartare, citrus fruits, smoked  
herring egg

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Sea bass confit with citrus fruits, hazelnut and  
walnut crisp, artichoke purée, vermouth sauce

*OR*

Veal quasi, fava beans with pork,  
potato espuma with pink garlic and olive oil,  
spicy sage jus

*Vegetarian dishes can be prepared on request*

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Fig, hibiscus marmalade,  
sorrel ganache

*OR*

Textured coffee, dark chocolate cream,  
caramelised cocoa nibs

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Mini pastry

## 6 COURSES - 60€

