

DINNER

19:00-23:00PM

STARTERS

- PARMESAN SABLE**, fresh corn variations, truffle oil cream, arugula, honey-mustard sauce 16€
- STEAMED SCALLOPS**, chilled cauliflower mousse with walnut oil, pickled vegetables, walnut pesto 24€
- GRAVLAX-STYLE MARINATED SEA BREAM**, green lentil guacamole, coriander, lime and preserved lemon 19€
- DUCK BREAST TATAKI**, peanut vinaigrette, celery root confit, Jerusalem artichoke chips 21€

MAIN COURSE

- ORGANIC SARDINIAN FREGOLA**, risotto-style, beetroot juice, smoked paprika, Parmesan-horseradish emulsion, fresh herbs 29€
- COD FILLET** topped with homemade tea-infused tarama, green lentils risotto-style, light shellfish jus 34€
- RED LABEL VEAL SIRLOIN**, spelt, mushroom, morel and chestnut casserole, lightly creamy yellow wine jus, Comté shavings 42€
- AUBRAC BEEF FILLET WITH FOIE GRAS IN RED WINE**, tomato & raspberry vinegar chutney, black rice, and mulled wine emulsion 49€

DESSERTS

- EXOTIC PAVLOVA**, mango, passion fruit, Madagascar vanilla whipped cream 16€
- CHOCOLATE TART BY NICOLAS BERGER 45%**, cocoa nibs 16€
- PROFITEROLE-STYLE CHOUX PASTRY**, vanilla and chocolate cream, cocoa sauce, toasted almonds 16€
- RED BERRIES SELECTION WITH RASPBERRY JUICE** 16€

DESSERT TO SHARE

- BABA FOR TWO**, Plantation Original Dark rum, Madagascar vanilla whipped cream 22€