

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€
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