

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€
--	-----