

## STARTERS



### Langoustine €34

Brittany langoustine, smoked almond cream, rose powder, langoustine tail tartare, yellow beetroot and buckwheat cream, langoustine head bisque

### Ravioli €25

Beef tongue and foie gras ravioli, black garlic ragout, Xérès vinegar, Medjool dates

### Mushroom Tartlet €22

Smoked pecorino cream, pine nut praline, vin jaune reduction

## MAIN COURSES



### Pigeon €45

Pigeon in a cereal crust, blood orange jus, braised endive, tuberous chervil cream and black garlic condiment

### Lamb €42

Bone-in lamb rack, fried artichoke and pear-infused Jerusalem artichoke purée, candied citron, Moscato d'Asti and wasabi jus

### Line-Caught Red Mullet €39

Sea urchin sauce, Iranian black lime powder, squash, kiwi and orange brunoise, dill oil

### Celeriac and Black Truffle Mille-feuille €34

Hazelnut cream, beetroot sabayon

## DESSERTS



### Cheese Selection €18

Selection of seasonal aged cheeses

### Tahitian Vanilla €17

Tahitian vanilla ganache, vanilla pastry cream and praline, butter crumble, vanilla ice cream

### Chocolate €17

Smoked chocolate mousse, coconut ganache, fresh mango

## FIRST STEP MENU - 4 COURSES

€75 per person

Langoustine



Ravioli



Lamb or Pigeon (supplement +€10)



Tahitian Vanilla

## DISCOVERY MENU - 5 COURSES

€95 per person

Langoustine



Ravioli



Red Mullet



Lamb or Pigeon



Tahitian Vanilla

### WINE PAIRING

Four-Course Food & Wine Pairing – 4 glasses of 8cl  
€60 per person

Five-Course Food & Wine Pairing – 5 glasses of 8cl  
€75 per person

*Each menu includes amuse-bouches, pre-dessert, and sweet treats.*