

Amuse

Artichoke, eggplant.

Starter

Raw oyster, kalamansi pearls, Tempura oyster seaweed foam and yuzu pearls.

Or

Zucchini flower, vadouvan, ricotta, fregola, tomato.

Entree

Lobster consommé, rouille, sole, gamba, vongle, scallop, crostini.

Or

Jeruzalem artichoke velouté, truffle oil.

Main course

Chateau briand, root vegetables, mushrooms, redwinesauce.

Or

Gnocci, spinach, red beet, carrot, parmezan wafer .

Scroppino

Vodka, strawberry sorbet, prosecco.

Dessert.

Panna cotta, passionfruit, mango, maccaron.

Or

Cheese platter, Fig bread , compote.

3 GANGEN MENU €39 p.p.

4 GANGEN MENU €47 p.p.

5 GANGEN MENU €53 p.p.

