

STARTERS

King crab

With passion fruit, watermelon radish, avocado, lime, turnip & passion fruit gel

Scallops

Sauteed with pea mousseline, smoked pancetta, peas, mint & lemon gel

Gazpacho

Smoked soup with cucumber salad, homemade burrata ice cream & tomato confit bruschetta

Garden

Vegetables, micro greens and flowers in volcanic soil with white truffle vinaigrette

Jerusalem artichoke

With green asparagus & summer truffle

Sea bass tartare

With blood orange gel, salicornia, lime and watermelon radish

Langoustine

With kaffir lime, coconut milk, white balsamic and crunchy green beans

FISH

Red sea bream

With couscous cooked in Norway's lobster broth with smoked Greek salami

Sea bream

With capers fricassee, botargo & avruga

Sea bass

With celery root, truffle, citrus & vanilla

Grouper

With oysters, fennel puree, baby fennel & assyrtiko wine sauce

MEAT

Wagyu ribeye

With creamy potato, smoked eel & potatoes soufflé

Black Iberian pork

Belly slow cooked, pork tenderloin with oyster mushroom & onion tart

Black Angus

Fillet Cooked 12 hours sous vide, served with variety of carrots, ginger, carrot puree & grape must sauce

Lamb

Neck, fillet & sweetbreads, eggplant with peanut butter, sweet & sour eggplant puree

Chicken

Breast cooked sous vide, Jerusalem artichoke puree, salsify, couscous with jamon and lemon

DESSERTS

White eggplant

With crumble carnation, eggplant mousse, almonds & yogurt ice cream

Chocolate

Sable Breton with mousse chocolate / lemon, sorbet lemon and meringues with grue de cacao

Banana

Cream cheese & apple siphon, cacao crumble with tonka, apple glass & banana black sugar ice cream

Strawberries

Fresh and confit strawberries, honey ice cream, pistachio cake

TASTING MENU

Canapé

King crab

With passion fruit, watermelon radish, avocado, lime, turnip & passion fruit gel

Gazpacho

Smoked soup with cucumber salad, homemade burrata ice cream & tomato confit bruschetta

Jerusalem artichoke

With green asparagus & summer truffle

Red sea bream

With couscous cooked in Norway's lobster broth with smoked Greek salami

Black angus

Fillet Cooked 12 hours sous vide, served with variety of carrots, ginger, carrot puree & grape must sauce

Pre dessert

Banana

Cream cheese & apple siphon, cacao crumble with tonka, apple glass & banana black sugar ice cream

Mignardises

Optional Wine Pairing
Premium Wine Pairing