



DEGUSTATION MENU

GLASS OF PROSECCO

AMUSE BOUCHE

BEEF FILLET TARTARE LF GFp

house dressing • bone marrow mayo • black caviar • cucunci • cherry tomatoes

RAVIOLI DEL MARE V

handmade seafood ravioli • saffron cream sauce • tarragon & mediterranean herb purée • paprika breadcrumbs

GRILLED LAMB RUMP GF

purée of local plums • stuffed onion topped with caramelized Gruyère

SPARKLING PATÉ DE FRUIT

GLAZED PORK SHOULDER GF

Thai corn cream • grilled spring onion • pork crackling

or

WILD RED SNAPPER 'PAGRU' FILLET

green herbs cream • prosecco marble sauce • red cabbage puffed tapioca • poached mussels

WHITE CHOCOLATE CROWN & BERRIES

forest fruit & cherry purée • cheesecake foam • white chocolate

NECTAR DE KEFRAYA

distilled at the château in Lebanon's Bekaa valley from overripe grapes • aged for years in oak barrel

€75 Per Person

The degustation menu is available only if all guests at the table choose this option.

Wine Pairing - additional €50 Per Person

V - VEGETARIAN | VG - VEGAN | VGp - VEGAN POSSIBLE | GF - GLUTEN FREE | GFp - GLUTEN FREE POSSIBLE | LF - LACTOSE FREE

 CELERY  CRUSTEAN  EGGS  FISH  GLUTEN  MILK  MOLLUSCS  MUSTARD  NUTS  SESAME  SOYA  SULPHITES