



DEGUSTATION MENU

THE WELCOME DUO

Our chef and mixologist present a pairing to open your palate and prepare the senses.

BEEF FILLET TARTARE LF GFp

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

RAVIOLI DEL MARE

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

LOCAL PORK TENDERLOIN GF

purple cauliflower purée • broad beans • baby corn • apple & saffron chutney • Dijon mustard jus

or

GOLDEN GROUPER GF

sweet potato fondant • lemongrass fish jus • black caviar • herb tapioca chips

WHITE CHOCOLATE CROWN & BERRIES

forest fruit & cherry purée • cheesecake foam • white chocolate

TAWNY PORT

Aged 10 Years

€80 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