



## DINNER MENU

### STARTER

Cured Dentex and crab salad, dashi and  
citrus leaf oil

*or*

Globe and Jerusalem artichoke with Foie gras and  
fermented pear

### INTERMEDIATE

'Guzman' Potato and Hazelnut tart, Rossini white  
sturgeon caviar, goat butter emulsion  
*(€10 Supplement)*

*or*

Hokkaido pumpkin Agnolotti with Morteau Sausage and  
yellow wine sauce

### MAIN COURSE

Wild red Bream with Matcha green tea, heritage beetroot  
and Calamari 'Royale'

*or*

'Snake River Farm' Beef with shallot confit, Alsace bacon  
and Périgord truffle polenta  
*(€15 Supplement)*

*or*

Roast Guineafowl with stuffed Morels and broad beans  
with amazake

### CHEESE & DESSERT

Delectat Sheep cheese matured with Black Truffles,  
Quince tart tatin

*or*

Le Grand Dessert

A variety of desserts that capture the essence  
of different moods and seasons

*3 Course - €85*

*4 Course - €105*

*'Carte Blanche' - €140*

*6 Course Surprise Tasting Menu*