

Pleasure Menu 33€

Starters

Chicken oyster-piece Fricassee,
parsnip and stewed autumn mushroom, reduced gravy with orange peel

or

Small garlic puddings, minced smoked haddock
mashed butternut squash and black garlic, vinaigrette gravy

Main Courses

French pork « spider » steak, grilled and glazed with honey and soy,
Thai ginger and soy sauce, soba noodles and vegetable wok

or

Slow-baked plaice fillets,
agata potatoes cooked in broth, yellow carrots and mild spices

Desserts

Citrus Eclair

lemon curd, Tahiti vanilla whipped cream, candied orange, Yuzu lemon caramel

or

Panacotta with tasmanian pepper and salted butter caramel sauce
syrup-poached pear garnished with a chocolate ganache and almond crumble

Autumn Menu 43€

Starters

Conchiglioni stuffed with confit duck leg, iced with parmeggiano cheese,
seasoning with condiments and truffle oil

or

Crayfish tails Rilette with shallots and fine herbs,
vegetable broth chilled with sorrel, herring caviar and salt-confit lemon, pumpernickel bread

Main Courses

Roasted wild boar with mignonette pepper,
mashed chestnuts and roasted nuts, 99% bitter chocolate gravy

or

Atlantic cod loin cooked on the skin, white beans and crushed tomatoes
minced fennel and dill cream with vodka

Desserts

Mango and hazelnut pudding, chips of dulce de leche
hazelnut and cinnamon streusel, mango mousse and passion jelly

or

Roasted pineapple, pineapple jelly and pineapple sorbet
almond sponge cake, 70% dark chocolate and coconut mousse



-Net Prices-

