

Gastronomic Menu

85 €

Mise en bouche

*Nougat of Foie Gras with sweet Spices
Peanuts hummus and Pepper Port gel*

*Brown Crab with Yuzu, Celery remoulade with Curry
spring Vegetables and smoked Herring eggs*

*Rack of Lamb cooked with Rosemary
candied Garlic dragees and Eggplant caviar with Tahini*

or

*Poached Monkfish, Bourride cream with Tarragon
little Vegetables*

or

*Beef Tenderloin, Apple croustilles
Shallots and baby Carrots in Honey*

Small Rians Goat Cheese with Olive Oil

Dessert of your choice

Net prices, including Taxes and service