



5-Course-Gourmet Menu

PLEASURE meets TRADITION!

To start we offer
a **SPARKLING** aperitif

Yellowtail amberjack

cucumber | avocado | butter milk



Essence of tomatoes

porcini mushroom | fine noodles



Bonbon ravioli

lemon | ricotta



Saddle of veal

black salsify | sugar pea | pommes Macaire



Magnum

wild berries | cream horn | meringue

