



5-Course-Gourmet Menu

PLEASURE meets TRADITION!

To start we offer
a **SPARKLING** aperitif

Amuse-bouche



Tuna “Ceviche

sesame | garden radish | lime vinaigrette



Cream of parsnip

duck ravioli



Risotto nero

crispy shrimp



Filet Wellington of venison

creamy boletus | potato noodles | wild broccoli



Tartelette of “Kalamansi” lemon

white chocolate | pistachio

