

GLUTEN-FREE DEGUSTATION

Gluten free bread

(served with butter & our selection of condiments)

Canapé

Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi

Red shrimp tartare

Cucumber | Jalapeno | Kohlrabi | Rossini Caviar

Squid

Red mullet sauce | Lardo di Colonnata | Rossini Caviar | Espelette pepper | Shelfish sabayon

Cod

Miso glazed Cod | Poached oyster | Smoked onion puree | Citrus condiment | Yuzu kosho beurre blanc

-Or-

Lobster *(Extra charge 60€)*

Carrot purée with Bergamot | Lemon | Aromatic Lobster sauce
Bomba rice | Sobrassada | Saffron

Guinea Fowl

Guinea Fowl breast glazed with Vin Jaune sauce & black truffle
Parsley & roasted garlic puree | Stuffed morel | Perigueux sauce
Guinea Fowl A la Royale

-Or-

Wagyu striploin *(Extra charge 70€)*

Baba ganoush | Smoked vinegar | Beef jus
Wagyu beef tartare | Potato rosti | Gold selection Rossini caviar

Pre-dessert

Vanilla

Caramel | Vanilla parfait | Hazelnut

Mignardises

Menu Degustation: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 145€ per person

Non-Alcoholic Pairing: 95€ per person

