DEGUSTATION
DINNER

Bread
(served with butter & our selection of condiments)

Canapé

Tomato soup
Chilled datterini soup with tomato sorbet and red kosho | Tomato confit tart

Red shrimp tartare
Cucumber l Jalapeno | Kohlrabi | Rossini Caviar

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

Cod
Miso glazed Cod | Poached oyster | Smoked onion puree | Citrus condiment | 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 | 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