

MENU

6 SEQUENCES

115€

Scallops

Carpaccio, lychee petals and grated Kaffir lime

Mushrooms

Fried with smoked, spicy beetroot seasoning, fresh walnuts

Fried foie gras

Fresh cucumber, citrus seasoning, Ylang-ylang perfumed brioche

Patagonian toothfish

Fregola Sarda pasta with squash, lemon rougail, bacon foam

Venison fillet

Salsify truffle, sweet chili pepper, Périgueux sauce

José Mango

Coriander cream, crispy Galabé, lemon / vanilla yoghurt sorbet

210€

Food & Wine Pairings

Service charge / Tax included

MENU

4 SEQUENCES

75€

Scallops

Carpaccio, lychee petals and grated Kaffir lime

Patagonian toothfish

Fregola Sarda pasta with squash, lemon rougail, bacon foam

Venison fillet

Salsify truffle, sweet chili pepper, Périgueux sauce

José Mango

Coriander cream, crispy Galabé, lemon / vanilla yoghurt sorbet

135€

Food & Wine Pairings

Service charge / Tax included

MENU LUNCH

55€

Scallops

Carpaccio, lychee petals and grated Kaffir lime

Venison fillet

Salsify truffle, sweet chili pepper, Périgueux sauce

José Mango

Coriander cream, crispy Galabé, lemon / vanilla yoghurt sorbet

95€

Food & Wine Pairings

Service charge / Tax included