

MENU

LUNCH

€ 55

Burrata cheese

With tomato and grapefruit salad, basil oil

Pigeon

Grilled, with summer truffle sesame oil

Pistachio tarte

With raspberries and orange

€ 95

Food & wine pairings

Tax included

MENU

4 SEQUENCES

€ 75

Burrata cheese

With tomato and grapefruit salad, basil oil

Langoustine

Pan seared, Chanterelle mushroom, whelk

Pigeon

Grilled, with summer truffle sesame oil

Pistachio tarte

With raspberries and orange

€ 135

Food & wine pairings

Tax included

MENU

6 SEQUENCES

€ 115

Burrata cheese

With tomato and grapefruit salad, basil oil

Oyster

Poached with soft oyster shell, white butter sauce with oscietra caviar

Crab and artichoke

Gratin

Langoustine

Pan seared, Chanterelle mushroom, whelk

Pigeon

Grilled, with summer truffle sesame oil

Pistachio tarte

With raspberries and orange

€ 210

Food & wine pairings

Tax included