

Menu winter 2016

Starters:

Salmon

Marinated in sorrel with crème of Doré potato and smoked mackerel, cold bearnaise and in sea salt roasted scampi

Antipasti

Variety of homemade meats, Italian cheeses, bruschetta, figs and grilled vegetables

Tomato tasting

Preparations of tomatoes with burrata, bread crouton and basil coulis

Main courses:

Sea bass

With arancini nero di ostrica, seasonal vegetables and white truffle sauce

Duck breast

Lacquered and roasted with honey, lavender potato mousseline, grilled green asparagus, blueberries and Sichuanpepper sauce

Mushroom risotto

Butter of smoked shallot and lavas, chestnuts, mesclun and feta crumble

Desserts:

Bombe of chocolate and blackcurrant, cream of banana, pineapple compote with salted caramel and peanut crumble

Selection of ripened cheeses with grapes and fig bread

******For allergy information, please contact
one of our employees******