

SURPRISE MENU

SET MENUS

A GASTRONOMIC DISCOVERY P/PERS 160 €
CHEF'S SURPRISE AND INSPIRATION
8 COURSES MENU FOR ALL OF YOUR GUESTS

OUR SOMMELIER WOULD BE DELIGHTED TO
ADVISE YOU WHICH WINES ARE MOST SUITED TO
COMPLIMENT YOUR MEAL 90 €

LAST ORDER FOR THE SURPRISE MENU AT 1.30 PM FOR LUNCH
TIME AND 9.30 PM FOR DINNER

DISCOVERY MENU IN 3 COURSES P/PERS 92 €

DISCOVERY MENU IN 4 COURSES P/PERS 112 €

SEASONAL AMUSE BOUCHE

CARABINEROS

JUST SEARED
PUMPKIN FLOWERS
BY JEAN-CHARLES ORSO
CARAMELIZED HEAD "AU GRATIN"
BISQUE AND COFFEE ZABAGLIONE

ANGLERFISH

COOKED WITH CHARDS POWDER
PROVENCE-STYLE STUFFED CHARDS
HERBAL JUS

PIGEON

FROM PORNIC
COOKED IN ITS FIG LEAF
GIBLET TARTLET, ROASTED FIGS AND TOMATOES FROM
JEAN-CHARLES ORSO
LEG PRESERVED IN ITS FAT SERVED WITH FIG
KETCHUP

CHESTNUT

ALMOND DACQUOISE, BLACKCURRANT CONFIT
LIGHT CHESTNUT CREAM
CHESTNUT CHIPS
CHESTNUT AND LIME ICE CREAM, LIME ESPUMA
MARRON GLACÉ

LUNCH FORMULA

2 COURSES P/PERS €65

CHOOSE FROM THE DISCOVERY MENU ABOVE
2 GLASSES OF WINE LUNCH 24 € PACKAGE

OUR SELECTION OF CHEESES 29€

WINE PAIRING (3 COURSES) 48 €
WINE PAIRING (4 COURSES) 69€
