

# 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

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DISCOVERY MENU IN 3 COURSES P/PERS 92 €

DISCOVERY MENU IN 4 COURSES P/PERS 112 €

SEASONAL AMUSE BOUCHE

SCALLOP

ROASTED  
JERUSALEM ARTICHOKE FLOWERS  
RAGOUT OF BARBS  
SCALLOP JUICE WITH BAY LAUREL

MONKFISH

COOKED WITH CHARDS POWDER  
PROVENCE-STYLE STUFFED CHARDS  
HERBAL JUS

PIGEON

COOKED ON THE BREAST, GLAZED WITH GREEN PEPPER  
LEG CANDIED WITH ARBOIS WINE  
CIME DI RAPA JUST SEARED, CONDIMENTS

CLEMENTINE

OLIVE OIL BISCUIT  
INTENSE CLEMENTINE MARMALADE  
WITH CANDIED YUZU  
CREAMY CITRUS FRUIT  
CLEMENTINE AND DILL SORBET  
GAVOTTE CRISPS

LUNCH FORMULA

*WITH THE EXCEPTION OF SUNDAYS AND PUBLIC HOLIDAYS*

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 €

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