



Tasting Menu Autumn | Winter

Confit Grilled Artichoke Flower
with Cured Egg Yolk and Foie Gras Shavings

Shrimp Tartare on Roasted Bone Marrow

Sorrentina Pasta stuffed with Prawns and Portobello
with Poultry Broth and Chili Oil

Sea Bass Supreme in Mosaic
with Capers, Zucchini, and Iberian Ham Velouté

Sliced Venison Tenderloin over Toasted Cauliflower
Cream and Sautéed Mushrooms

Apple Tartelette with Toffee Glaze

Price: 60 € (VAT Included)

Beverages Not Included

