



The Story

Amuse Bouche

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Ponzu marinated king oyster mushrooms | zucchini | tapioca

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Local Potato Pavè | slow cooked local snails | soft herbs

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Local Grouper Lasagne | nduja | tomato fondue | caviar

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Local Fish Of The Day | Tomato & Beurre Blanc Sauce | wilted Greens

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Local Rabbit Roulade | Bacon | cauliflower cake | couscous | rabbit jus

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Local Home Made **IMQARRET** Date Fritters | Rum & resin Ice Cream

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Petit fours

80.00 P.P

Minimum For 2 persons

MICHELIN 2025