



€75 p.p

3 types of Amuse-bouche

Local bread / local olive oil / paprika butter / butter

Starters

Acquerello risotto | chicken | porcini mushrooms | tartufo | pecorino

or

Local red prawns dumpling | prawn bisque | wakame

or

Local pork cheek | herbed sausage roll | apple

or

Grilled asparagus | carrot royale | quail poached egg

or

Wild boar tortellacci | café au lait sauce | crispy onions

Intermediate

Fried burrata cheese | romesco sauce

Mains

Lamb saddle | carrot | bok choy | mustard seed jus

or

Red snapper | green crust | mussel chowder sauce

or

Beef Ribeye | savoy cabbage roulade | diane sauce

or

Salt bake cauliflower stake | almond | creamed leeks

or

Duck breast | parsnip | chasseur sauce

Pre dessert

Strawberry Texture

Desserts

Passion fruit cheese cake

or

Triple chocolate

or

Trifle | cherries | sponge | custurd

MICHELIN
2024