



TASTING MENU

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

CELERIAC, PEAR, HAZELNUTS, LOVAGE, DASHI

BEEF CHEEK AND BUTTERNUT TERRINE

SALMON TERIYAKI, ERYNGII FROM LIÈGE, BROCOLI, FISH BROTH

RED LEGGED PARTRIDGE, BEETROOT, PARSNIP, FERMENTED PLUM

CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT +9€)

AZOREAN PINEAPPLE, BAKLAVA, PINA COLADA

PETITS FOURS

MENU 95€ - WINE PAIRING 50€ - NON-ALCOHOLIC PAIRING 35€

ALL OUR PREPARATIONS ARE MADE IN-HOUSE WITH GREAT LOVE AND CARE

WE CAN ADAPT OUR MENU FOR ANY DIETARY REQUIREMENTS