

Extraordinary Voyages



*Crab**

Flavored with Tarragon, Grapefruit and Creamy Burrata



*Scallop**

Roasted, Smoked Sabayon and Lovage coulis,
Oscetra Caviar



Langoustine

Prepared as a Ravioli, Parmesan cream,
Thin Beetroot jelly



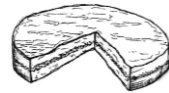
*Cod**

Simply Cooked, Orange flavoured Fennel, Bouillabaisse
Consommé and Black Olives



*Farmhouse Poultry**

Poached, Morel mushroom and wild Garlic,
Yellow Wine and Jus gras



Mature Cheese
with Black Truffle
Supplement €35



Strawberry

Crispy Meringue, Sorbet,
Light Meadowsweet cream



*Chocolate**

Warm Soufflé, Cocoa nibs ice cream,
Crispy Gavotte

Tasting Menu 5* or 7 courses
€255 / €275

7 course tasting menu to order before 1:45pm or 9pm