

A LA CARTE

16⁵⁰ STARTERS

STEAK TARTARE
argentinian prawn, ramsons, BBQ fennel

LANGOUSTINE
cevenne onion, courgette, chili

BBQ OXHEART CABBAGE
cavolo nero, chives

27⁵⁰ MAIN COURSES

RISOTTO
black truffle, cepes, BBQ green asparagus

SEA BASS
lobster, gnocchi, samphire

RIB-EYE
celeriac, green peas, chorizo

BRILL
lardo di collonata, parsnip, black truffle

12⁵⁰ DESSERTS

DARK CHOCOLATE
milk chocolate, white chocolate

FRENCH TOAST
vanilla

GREEN APPLE & YOGURT
honey, almond

13⁵⁰ CHEESE

SELECTION OF CHEESES, 4 PCS
walnut, brioche

PERMANENT COLLECTION

49⁰⁰
57⁰⁰

MENU OF 4 DISHES*
MENU OF 5 DISHES

* CEVICHE OF SEA BASS
rhubarb, corn, grapefruit

* SHALLOT
seaweed, aubergine, miso

OXTAIL BROTH
eel, hay, green herbs

* RIB-EYE
celeriac, green peas, chorizo

* DARK CHOCOLATE
milk chocolate, white chocolate

VEGETARIAN COLLECTION

49⁰⁰
57⁰⁰

MENU OF 4 DISHES*
MENU OF 5 DISHES

* BBQ OXHEART CABBAGE
cavolo nero, chives

* SHALLOT
seaweed, aubergine, miso

BEETROOT
beurre blanc, sea lavender, salted lemon

* RISOTTO
black truffle, cepes, BBQ green asparagus

* GREEN APPLE & YOGURT
honey, almond

ATELIER

95⁰⁰

MENU OF 15 DISHES

TOMATO
egg yolk, coriander

STEAK TARTARE
argentinian prawn, ramsons, BBQ fennel

BBQ OXHEART CABBAGE
cavolo nero, chives

LANGOUSTINE
cevenne onion, courgette, chili

SHALLOT
seaweed, aubergine, miso

OXTAIL BROTH
eel, hay, green herbs

BEETROOT
beurre blanc, sea lavender, salted lemon

MANDARIN GRANITE
amaretto

SEA BASS
lobster, gnocchi, samphire

BRILL
lardo di collonata, parsnip, black truffle

GRADE 5 WAGYU
soy

EPOISSES
black walnut

GREEN APPLE & YOGURT
honey, almond

DARK CHOCOLATE
milk chocolate, white chocolate

FRENCH TOAST
vanilla