

DEGUSTATION MENU

AMUSE BOUCHE

MACKEREL

EEL / DULSE / LEEK / DAIKON / AVOCADO / AMALFI LEMON
Schäferstündchen , 2023 , Qualitätswein , Weingut Schäfer

CUCUMBER

DILL / MINT / SOURDOUGH
Vines Retrouvées , 2021 , Saint Mont AOC , Plaimont Producteurs

MONKFISH

LARDO / MUSTARD / PEAS / PEARL ONION / TOBIKO
Chenin Blanc "Attrape-moi si tu peux" , 2024, IGP, Pays d'Oc, Les Domaines Auriol

GURNARD

CRAB BEURRE-BLANC / RED PEPPER / BABY SPINACH / YELLOW BEETROOT
Ng2 Auxerrois , 2024, Qualitätswein, Weingut Nauerth-Gnägy

GRANNY SMITH APPLE

BASIL / YOGURT
Basil Gimlet Cocktail

VEAL LOIN

DEMI-GLACE / POTATO / GREEN ASPARAGUS / FERMENTED GARLIC
"Saragat" Vermentino Isola dei Nuraghi , 2022 , IGT , Atzei Vini

PINEAPPLE

KIWI / COCONUT / KAFIR & FINGER LIME
Muskateller, 2023, Qualitätswein, Weingut Finkenauer

FETA

WATERMELON / THYME / OREGANO / HONEY
Moscato d'Asti, 2021, DOCG, frizzante, Tenuta la Meridiana

PETIT FOURS

5-COURSE-MENU without Monkfish/ Selection: Gurnard or Veal Loin / Selection: Pineapple or Feta	105
Winepairing or non-alcoholic drinks pairing	59
6-COURSE-MENU without Monkfish / Selection : Pineapple or Feta	125
Winepairing or non-alcoholic drinks pairing	69
7-COURSE-MENU Selection : Pineapple or Feta	145
Winepairing or non-alcoholic drinks pairing	79
8-COURSE-MENU ALL IN	165
Winepairing or non-alcoholic drinks pairing	89

VEGAN DEGUSTATION MENU

AMUSE BOUCHE

KOHLRABI

KOMBU / DULSE / LEEK / DAIKON / AVOCADO / AMALFI LEMON

Schäferstündchen, 2023, Qualitätswein, Weingut Schäfer

CUCUMBER

DILL / MINT / SOURDOUGH

Vines Retrouvées, 2021, Saint Mont AOC, Plaimont Producteurs

ENOKI

MUSTARD / PEAS / PEARL ONION / SEAWEED

Chenin Blanc "Attrape-moi si tu peux", 2024, IGP, Pays d'Oc, Les Domaines Auriol

ZUCCHINI

VEGAN BEURRE-BLANC / RED PEPPER / BABY SPINACH / YELLOW BEETROOT

Ng2 Auxerrois, 2024, Qualitätswein, Weingut Nauerth-Gnägy

GRANNY SMITH APPLE

BASIL / VEGAN YOGURT

Basil Gimlet Cocktail

PORREE

VEGAN DEMI-GLACE / POTATO / GREEN ASPARAGUS / FERMENTED GARLIC

"Saragat" Vermentino Isola dei Nuraghi, 2022, IGT, Atzei Vini

PINEAPPLE

KIWI / COCONUT / KAFIR & FINGER LIME

Muskateller, 2023, Qualitätswein, Weingut Finkenauer

VEGAN SHEPHERD'S CHEESE

WATERMELON / THYME / OREGANO / AGAVE

Moscato d'Asti, 2021, DOCG, frizzante, Tenuta la Meridiana

PETIT FOURS

5-COURSE-MENU without Enoki / Selection: Zucchini or Porree / Selection: Pineapple or V.Cheese	105
Winepairing or non-alcoholic drinks pairing	59
6-COURSE-MENU without Enoki / Selection : Pineapple or V.Cheese	125
Winepairing or non-alcoholic drinks pairing	69
7-COURSE-MENU Selection : Pineapple or V.Cheese	145
Winepairing or non-alcoholic drinks pairing	79
8-COURSE-MENU ALL IN	165
Winepairing or non-alcoholic drinks pairing	89