



Chef's Menu

Green Asparagus Velouté Soup ♡ 🌿

with mint extract, toasted almonds and thyme couli



Scallops / White Tea / Wakame

Seared of scallops Coquilles Saint-Jacques with
purée of turnip with white tea, marinated wakame and shoyu oil



Guava Sorbet ♡ 🌿

with clove syrup and prosecco



Duck / Broccolini / Hibiscus

Pink seared breast with sautéed broccolini, hibiscus cream,
cherries in balsamic, roasted new potatoes and portwine jus



Passionfruit Crème Brûlée 🌿

with popcorn sponge
and elderflower gel

5 Courses Menu • 59,80€

Menu only available if all guests on your table join you
with the set menus (Chef's, Suprême, Atlantic Ocean or Garden)

White Wine recommendation: Fiuza Premium 0,75L • 30,80€

Red Wine recommendation: Lacrau Reserva 0,75L • 36,50€

