



Thai Green Curry Soup

served with coconut couli and marinated ginger



Scallops / Radish / Furikake

Seared of scallops Coquilles Saint-Jacques with peach and radish salad, cauliflower and sepia purée, pink pepper gel and furikake oil



Granny Smith Apple Sorbet

with rosemary reduction and prosecco



Duck / Shiitakes / Balsamic

Duet of duck (pink seared breast and croquet), with sautéed shiitakes purple carrot purée, pistachio earth, roasted potatoes and balsamic sauce



Ginger Crème Brûlée

with grilled pineapple salad
and caramelized lemon skin

5 Courses Menu • 59,80€

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

White Wine recommendation: Fiuza Premium 0,75L • 29,50€

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



Vegetarian



Vegan