

# Tasting Menu

## Amuse-Bouche

Plural Beetroot with Marinated Mackerel

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Bluefin Tuna Carpaccio, Avocado and  
Arenkha Selection Caviar

Duo of Foie Gras and Apple Marmelade

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Lobster and King Prawn from Sagres

Dark Forest Venison Tenderloin with  
Poivrade Sauce

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Pre-Dessert

Chef's Desserts

130€

VAT included

Menu Subject to Change