

Tasting Menu

Amuse-Bouche

Beetroot Trilogy with Smoked Eel

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Egg à la Coque with Smoked Salmon &
Arenkha Caviar

Sea Scallop, Truffle Ravioli & Sea Urchin
Emulsion

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Red Mullet Fillet and Matelote Sauce

Black Forest Venison Tenderloin with
Poivrade Sauce

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Pre-Dessert

Chef's Desserts

120€

VAT included

Menu Subject to Change

