

Tasting Menu

Amuse-Bouche

Beetroot Trilogy with Smoked Eel

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Scottish Marinated Salmon & Avocado
Canelone

Sea Scallop, Algarve Prawn & Truffle
Ravioli

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Turbot Fillet & Arhenka Selection
Caviar

Black Forest Venison Tenderloin with
Poivrade Sauce

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Pre-Dessert

Chef's Desserts

115€

VAT included

Menu Subject to Change

