

EVENING
Served
17.00-21.30

SMALL TASTING

6 courses

Baked cod & tomatosalsa
Jerusalem artichoke, yoghurt & sesame

Grilled steak & glace
Grilled romaine salad, almonds & oliveblanquette
Broccolini, chimichurri & piment d'espelette

Pears, salted caramel ice cream & malt crumble

Menu 300 / wine pairing 250 (3 glasses)
The menu must be chosen by everyone at the table

LARGE TASTING

10 courses

Tartar, pickled beets, truffle mayo, smoked egg yolk
Mushroom arancini
Almonds, olives & Serrano ham

Fried scallops, beans, cream & smoked oil
Baked cod & tomatosalsa
Jerusalem artichoke, yoghurt & sesame

Grilled steak & glace
Grilled romaine salad, almonds & oliveblanquette
Broccolini, chimichurri & piment d'espelette

Pears, salted caramel ice cream & malt crumble

Menu 400 / wine pairing 350 (4 glasses)
The menu must be chosen by everyone at the table