

CHEF'S CHOICE MENU

Combination of **coquille** and tomato
in five ways

(14.00)

OF

Mousse of **veal liver** and ox tail,
pomegranate gel, mini vegetables
and toasted brioche bread

(13.00)

Parmesan **risotto**, hot smoked salmon,
rucola and Champagne beurre blanc

(13.00)

Grilled **bream fillet** with basil pasta,
seafood and Nouilly Prat sauce

(26.00)

OF

Wild duck breast, corn biscuits,
caramelized chicory
and a sauce of cranberries

(25.00)

Assortment of **four cheeses**, fig bread
and homemade tomato jam

(14.50)

OF

Classic **Brussels waffle**, banana,
white chocolate mousse, chocolate ganache,
pistachio powder and vanilla ice cream

(12.00)

OUR MENUS

OUR CULINARY TEAM CREATED
A DELICIOUS MENU FOR YOU

(11:30 AM - 10:00 PM)

MENU OTIUM

4 COURSE

42.50

MENU TASTE

3 COURSE

36.50

MENU FLAVOR

2 COURSE

29.50

WINE PAIRINGS

Accompanying wines for the ultimate
wine and dine combination

- 4 glasses 32.00
- 3 glasses 24.00
- 2 glasses 16.00

PLEASE SEE OUR EXTENSIVE WINE MENU FOR
MORE WINE OPTIONS BY THE GLASS/BOTTLE