

# TASTING MENU

This menu will be served in whole tables

## *Appetizers*

Sweet potato, avocado and grilled corn, marinated hamachi and coriander

Slightly marinated warm oyster with iced watercress slush, parsnip and *champagne*

Langoustine and ginger, arabica Brazilian coffee infusion and roasted sheep milk

Squid *tartare* with liquid egg yolk, onion and *kaffir* consommé

Vegetable leaf and petal salad, herbs, sprouts with lettuce cream and lobster

Wagyu *ravioli* and glazed eel, iodized cream, horseradish and caviar

Hake loin, coconut, red curry and goose barnacles

Charcoal grilled pigeon with vegetable nuances, spiced sauce and *bianco perla* corn

Thai *papaya* salad

Pecan nut bonbon, milk rocks, coffee and smoked whisky

## *Petits-fours*

235€

*Due to the complexity of our dishes is not possible to put all the ingredients of each.*

*Prices include 10% VAT.*