

# 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

Crayfish 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 and glazed eel *ravioli*, iodized oyster, 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*

**365€**

Includes wine pairing, water and coffee

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

*Prices include 10% VAT.*