

GARDEN

Amuse Bouches

Green Apple | Gazpacho
Oyster Leaves Pearl | Bargamot
Cucumber | Dill
Tapenade | Aioli
Egg | Mushroom | Potato
Pan Con Tomato
Queso Manchego | Olive Oil Caviar
Mediterranean Tortilla
Cream Cheese | Mango | Licorice

Bread

Focaccia | Mediterranean Buffalo Butter
Grissini | Oregano
Green Olive

Menu

Beetroot | Feta | Capers | Herbs Pesto
Artichoke | Olive Oil Soup | Tomato
Bell Pepper | Mediterranean Vegetables
Eggplant | Buffalo Mozzarella | Basil
Amalfi Lemon Risotto | Zucchini Flower | Plankton
Polenta | Parsley | Alba Truffle
Boletus | Black Truffle | Brie de Meaux
Coconut | Pineapple | Vanilla Ice Cream

Petit Four

Caneles | Cardamom | Rum
Mocha Macaron | Tonic | Pine nuts
Amarena | Mascarpone | Thyme
Aromatic Ganache Praline
Brownie | Orange | Whisky

8 Course Menu 180 € - Wine Paring 120 €
7 Course Menu 165 – Wine Paring 105 €
6 Course Menu 150 € - Wine Paring 90 €