

GLUTEN-FREE DEGUSTATION

Gluten free bread

(served with butter & our selection of condiments)

Canapé

Tomato soup

Tomato sorbet | Cherry tomatoes | Tomato dashi

Red shrimp tartare

Green gazpacho | Kohlrabi | Rossini caviar

Squid

Red mullet sauce | Lardo di Colonata | Espelette pepper | Rossini caviar | Shelfish sabayon

Cod

Miso glazed Cod | Poached oysters | Smoked onion puree | Citrus condiment | Yuzu kosho beurre blanc

-Or-

Lobster *(extra charge: 60€)*

Carrot purée with Bergamot | Lemon cream | Lobster foamy sauce
Bomba rice | Sobrassada | Saffron sabayon

Chicken

Free range chicken breast glazed with Vin Jaune sauce & black truffle
Parsley & roasted garlic puree | Stuffed morel | Chicken jus

-Or-

Wagyu striploin *(extra charge: 70€)*

Baba ganoush | Smoked miso | Smoked vinegar | Beef jus | Wagyu beef tartare
Potato rosti | Gold selection Rossini caviar

Pre-dessert

Vanilla

Caramel | Vanilla parfait | Hazelnut

Mignardises

Menu Degustation: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 120€ per person

Non-Alcoholic Pairing: 95€ per person

