

Amuse

pata negra, bruschetta, O10 cheese,
pain de mer, focaccia,
grilled vegetables spread, feta dip,
curried cashews

First course

red tuna tartare *Asian style*, sesame,
miso mayo, furikake

Second course

langoustine, artichoke ravioli,
langoustine velouté

Third course

roasted corn fed chicken fillet,
grilled leek, truffle sauce

Fourth course

tenderloin, confit of shallots,
wild mushrooms, sweet potato,
madeira sauce

Fifth course

the end & the new sweet buffet





Amuse

dried watermelon, bruschetta,
O10 cheese, pain de mer, focaccia,
grilled vegetables spread, feta dip,
curried cashews

First course

red beet *Asian style*, sesame, miso
mayo, furikake

Second course

artichoke ravioli, roasted pumpkin,
lemon velouté

Third course

sticky halloumi, grilled leek, truffle
sauce

Fourth course

celeriac steak, confit of shallots,
wild mushrooms, sweet potato,
beetroot gravy

Fifth course

the end & the new sweet buffet

