

A decorative border featuring detailed black and white line drawings of various flowers and foliage, including what appears to be a lily, a tulip, and various leaves and stems, framing the central menu text.

MENU

Starters

Red tuna crudo

Avocado salad with coriander oil and passion vinaigrette

or

Puglia burrata and sherry-marinated heirloom tomatoes

Artichoke carpaccio with black olive slivers

Main courses

Sliced veal loin

Grilled zucchini with puttanesca sauce and reduced jus

or

Roasted bass fish fillet

Green asparagus, French peas, mint and tangy Greek yogurt (side dish served cold)

Dessert

Exotic Pavlova

French meringue, pineapple and mango compote, bourbon vanilla chantilly, passion ganache, passion and fresh fruit coulis

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MENU

Entrées

Crudo de thon rouge

Salade d'avocat, huile de coriandre et vinaigrette passion

ou

Burrata des Pouilles et tomates collection marinées au Xérès

Carpaccio d'artichaut aux éclats d'olive noir

Plats

Carré de veau slicé

Grenailles à la puttanesca, courgette grillées et jus réduit

ou

Pavé de bar rôti

Asperges vertes, petits pois à la française, menthe et yaourt à la grecque acidulé (garniture servie froide)

Dessert

Pavlova exotique

Meringue à la française, compotée d'ananas et mangue, chantilly vanille bourbon, ganache passion, coulis passion et fruits frais