



MENU

ENTRÉES

Cœur de Burratta di Pugliese et tomates collections
Caviar d'aubergine, huile de basilic et poudre d'olive

Ou

Tartare de saumon
Guacamole relevé, trio croquant de choux fleur, passion
et huile de coriandre

PLATS

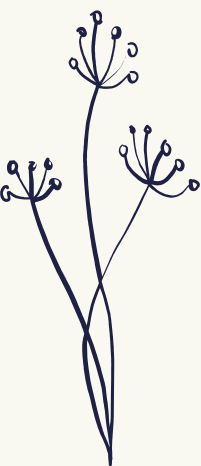
Carré de veau rôti
Pommes de terre grenaille baby, mousseline de céleri
rave, poêlée de champignons bruns, jus corsé

Ou

Pavé de maigre sauvage snacké (famille du bar)
Purée de patate douce, salade d'herbes, poudre d'olive
noire, sauce fenouil et poivron rouge

DESSERT

Dessert création
Pavlova fraîcheur, fraise et rhubarbe



STARTERS



HEART OF BURRATTA DI PUGLIESE AND TOMATO COLLECTIONS

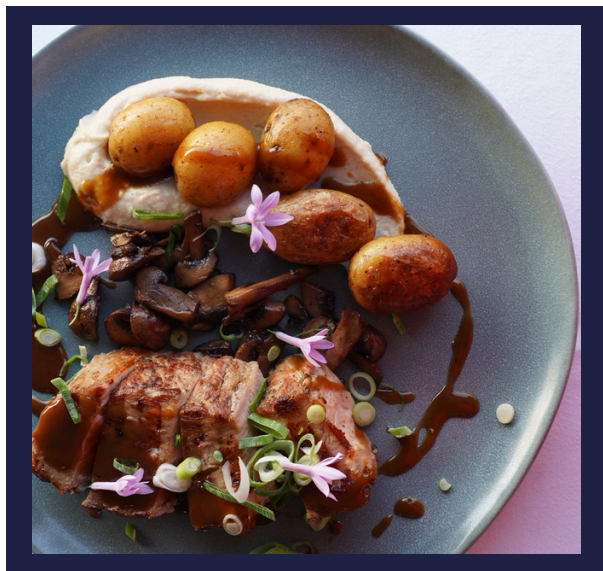
EGGPLANT CAVIAR, BASIL OIL AND OLIVE POWDER



SALMON TARTAR

GUACAMOLE AND SPICES, CRISPY CAULIFLOWER
TRIO, PASSION AND CORIANDER OIL

MAIN COURSES

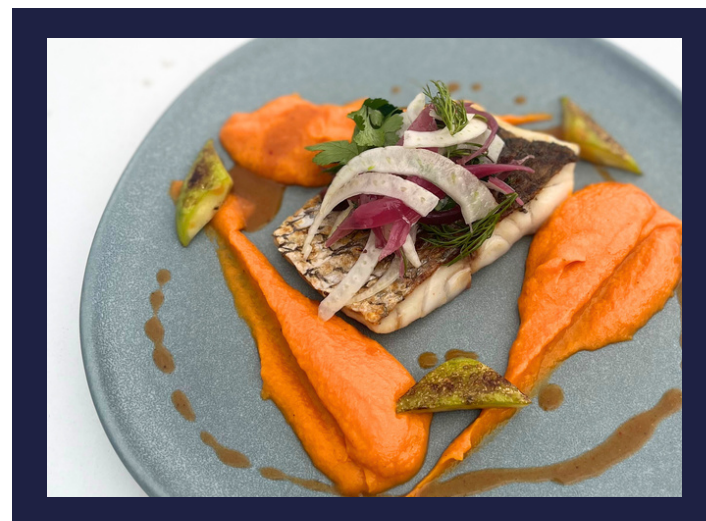


RACK OF ROAST VEAL

NEW BABY POTATOES, CELERIAC MOUSSELINE, PAN-FRIED BROWN MUSHROOMS, FULL-BODIED JUS

SEARED WILD LEAN STEAK (BASS FAMILY)

SWEET POTATO MASH, HERB SALAD, BLACK OLIVE POWDER, FENNEL AND RED PEPPER SAUCE



DESSERT

DESSERT CREATION

FRESH STRAWBERRY AND
RHUBARB PAVLOVA

