

## TASTING MENU

7 courses

- Chef's compliments
- Scallop, tomato chutney,  
preserved green strawberries
- Grilled langoustine tail,  
langoustine bisque
- Octopus, Goan orange masala sauce
- Seasonal fish, curry sauce,  
rice crisps
- Dry-aged beef sirloin with red wine,  
morel mushroom and pepper sauce
- Dessert
- Sorbet
- Selection of sweets

95 Eur per person

*Wine pairing: 55 Eur per person  
(with wines from our restaurant wine card)*

*Premium wine pairing: 95 Eur per person  
(with Premium class wines)*

*Chef's wine cellar selection:  
200 Eur per person  
(with the finest and exceptional wines,  
by pre-order only)*