

3rd November 2018

Degustation Menu - New Menu Tasting

Amuse Bouche

Herbs Garden

Mixed greens, Arugula, Radicchio, Spinach, served with variation of oils and nuts

Veal Tongue

Milk-fed veal tongue with Smoked Mustard Ice cream and Apples

Carp

Poached Mountain Carp in Red Beet Jus with hot eggplant caviar, parsley pesto and walnuts

Guinea Fowl

Stuffed Guinea Fowl Breast, Potatoes, Truffles and Guinea Fowl Crepinette

Parfait

Coffee Parfait with Hazelnuts and Saffron