











Homemade Marinated Salmon

Marinated in Red Cabbage and Fresh Minthis Herbs, Drizzled with Lemon Gel, Garnished with Beluga Caviar, Buddha's Hand Lime, and Charcoal Tuile

HOT STARTER

Foie Gras and Truffle-Stuffed Morel Mushrooms

Luxurious morel mushrooms filled with rich foie gras and aromatic truffle, topped with finely grated dried egg yolk. Served alongside a delicate onion and garlic chiffon for a soft, savory finish.

SORBET

Saffron with orange

A luxurious saffron-infused dish complimented with delicate orange

MAIN COURSE

USDA Black Angus Beef Filet

Served with sage-infused handmade potato gnocchi, a fluffy pea purée with mint, and a rich demi-glace sauce.

Or

Black Cod with Asparagus and Linguini

Succulent black cod served alongside green and white asparagus, paired with linguini featuring razor clams. Finished with a touch of caviar in a rich bisque sauce

DESSERT

Mi-Cuit with Valrhona Guanaja 70% Chocolate

A decadent dessert featuring mi-cuit made with Valrhona Guanaja 70% chocolate, accompanied by a chocolate pâte cigarette and fresh orange confit. Enhanced with a whipped Guanaja 70% ganache, pain d'épices biscuit, cacao nib tuile, and served with spiced ice cream.

Petit four

Price: €180.00 p.p