

OUR CHEF SUGGESTS HIS MENUS BASED
ON THE BEST SEASONAL PRODUCTS

MENU ESCALE

The Menu Escale is to be enjoyed by the whole table

5 COURSES 2,950

Philibon melon, Bluefin tuna, bellota ham jelly



Tomato and eggplant tortellini, parmesan cream



Atlantic sea bass «au poivre» green peas, Girolles and yuzu lemon



Gundagai lamb saddle, Grenaille potato, sage, Fennel

Or

Wagyu beef with piquillos stuffed with oxtail and holy basil

SUPPLEMENT 1200



Cheeses matured by Les Frères Marchand

SUPPLEMENT 900



Cherry, black forest



DRINK PACKAGE

ALL INCLUDE WATER + COFFEE / TEA

2 MOCKTAILS

650

1 GLASS WHITE WINE + 1 GLASS RED WINE

1,150

1 GLASS CHAMPAGNE + 1 GLASS WHITE WINE + 1 GLASS RED WINE

1,650

ALL PRICES ARE SUBJECT TO VAT & SERVICE