

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

Hokkaido sea scallop, green apple, dill



Tomato and eggplant ravioli, parmesan cream



Atlantic sea bass «au poivre», girolles and citrus sauce



Roasted Gundagai lamb saddle, grenaille potato, sage and fennel

Or

French veal tenderloin «gremolata», spring vegetable «tian»,
red pepper condiment

SUPPLEMENT 1200



Our selection of fresh and matured cheeses

SUPPLEMENT 900



Chocolate 75% from Alain Ducasse manufacture
vanilla, salted caramel



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