

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, coriander



Wild boar, black truffle, chestnut



Atlantic sea bass on the embers, roasted pumpkin and green cardamom



French suckling pig, grenaille potato, sage and William pear

Or

Ranger Valley Wagyu beef, wild mushrooms and oxtail bolognese

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