

Menu

Amuse-bouche

Beef tartare with truffle and brioche

Tomato tart with avocado and olive powder

Fried rice leaf with smoked eel and fish roe

First Course

Valley shrimp with cherry consommé with hibiscus,
liquid cherry jelly, piccolo pepper, Aegina pistachio, basil

Second Course

Tagliatelle with fresh truffles

Fish Course

Red mullet with zucchini-basil cream, zucchini blossom
stuffed with shrimp mousse and red mullet-shrimp sauce

Meat Course

Black Angus Strip Loin with caramelized
cauliflower cream, beetroot and Gochujang sauce

Pre-Dessert

Lime Sorbet

Dessert

Exotic Flavors and Textures

Mignardise