

4 course menu

17:00-20:00

veal tartar | brioche | truffle | pumpkinseed | yolk  
or  
bouillabaise | prawn | scallop | safran | dill

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sorbet of pear | blanc de blanc

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monkfish | calamansi-risotto | jerusalem artichoke  
or  
beef Wellington | potato cruller | macadamia gravy | carrot

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lemon tart | parfait of orange | valrhona | passionfruit | honey

17.00-20.00

4 course /140€

per person | excl. 10% Service  
incl. cover & aperitive of the day