

TASTING MENU

Appetizers

Slightly marinated warm oyster with iced watercress
slush, parsnip and sea mist

Liquid *burrata* and tomato ravioli, scarlet shrimp,
avocado, celery and apple

Vegetable leaves and petals salad, herbs, sprouts with
lettuce cream and lobster

"La Trufa" with fermented mushrooms
and collard greens with an extra virgin olive oil touch

Wagyu *carpaccio* with extract of tarragon, smoked mullet
and frozen cheese powder

Squid *Tartare* with liquid egg yolk, onion
and *kaffir* consommé

Red prawn on a seabed, fennel and coral emulsion

Virrey fish with iodized sauce, king crab, raw tomatoes
and saffron

Charcoal grilled pigeon with citrus, capers, black olive
and smoked sauce with galangal

Shiso and mint leaves sorbet, acid touches and milk crisp

Almond and salt praline, apricot and rum ice cream

Petits-fours

Friday 13th October 2017