

TASTING MENU



*We invite you to start with a few appetizers
before moving on to our tasting menu prepared
with the best seasonal products.*

Scarlett shrimp, avocado and corn

Foie gras, carrot and pear

Red tuna fish, aubergine and leek

Baby squid with onions

Wreckfish, beetroot and jaramago

Suckling Pig, pineapple and white cabbage

Manga with chocolate

Petit fours

110€

WINE PAIRING (optional)

Five glasses of wine

50 €



CLASSIC TASTING MENU



*We invite you to start with a few appetizers
before moving on to our tasting menu prepared
with the best seasonal products.*

Scarlett shrimp, avocado and corn

Foie gras, carrot and pear

Red tuna fish, aubergine and leek

Baby squid with onions

Wreckfish, beetroot and jaramago

Goat, sweet potato and mushroom

Suckling Pig, pineapple and white cabbage

Tahiti Vanilla cream with Orange

Manga with chocolate

Petit fours

120€

WINE PAIRING (optional)

Six glasses of wine

56 €

GREAT TASTING MENU



*We invite you to start with a few appetizers
before moving on to our tasting menu prepared
with the best seasonal products.*

Scarlett shrimp, avocado and corn

Foie gras, carrot and pear

Red tuna fish, aubergine and leek

Baby squid with onions

Rice, suckling-lamb and spinach

Wreckfish, beetroot and jaramago

Goat, sweet potato and mushroom

Squab with cauliflower

Tahiti Vanilla cream with Orange

Manga with chocolate

Hazelnut

Petit fours

130€

WINE PAIRING (optional)

Seven glasses of wine

63 €