CHEF'S MENU

for the entire table

3 COURSE 63 p.p. 4 COURSE 83 p.p.
without

menu

MACADAMIA PÂTÉ
with shiso, cranberry and
beetroot

PLAICE FILLET
with fennel and crustacean-vanilla sauce

WILD DUCK
with red cabbage, confit
orange and duck jus

MILLE-FEUILLE
with manjari chocolate, passion
fruit and praline

Do you have any allergies or dietary restrictions? Please let our team know.