



EASTER MENU

DINNER · APRIL 12ND 2020

COUVERT

Mediterranean bread, butter with crispy onion, olive oil with balsamic

AMUSE BOUCHE

Duck terrine, creamu green olive, crispy brioche, arugula caviar, fig

SOUP

Velouté of roasted pumpkin with honey, truffle rabbit and a scent of coconut cream

FISH

Codfish confit, fine herbs aioli, caramelized onion, 60 degrees quail eggs, asparagus with hollandaise sauce

SORBET

Lime sorbet, basil and crispy almond with salt flower

MEAT

Saddle of lamb in pistachio crust, glazed sweet potato, boletus mushrooms and black garlic emulsion

DESSERT

Almond parfait, caramelized pecan nut, passion fruit in two ways, peppermint ice cream

PETIT FOURS

Includes house selection drinks

55€ p.p.

