Gold tasting menu

Welcome cava glass

Tasting

Grilled scallop with seafood sauce

Handmade prawn dumpling

Salt-cured foie gras shavings with mango and forest fruits

Tuna tartar served with fresh mango and wakame

Ham croquettes with truffle mayonnaise

Prawns in Panko batter with Teriyaki sauce

Deep-fried camembert with homemade pumpkin jam

Sirloin steak Gold with truffled potatoes gratin, sauteed wild mushrooms, foie gras and Pedro Ximenez sauce

Lamb ribs with sweet potato purée, sliced almonds and sage demi-glace

Grilled red tuna tataki with asparagus, zucchini and candied cherries

Grilled calamari with yuzu parmentier

Dessert

French toast dipped in crème anglaise served with vanilla ice cream

Cellar

Water

Wine pairings to taste

Soft drink or beer

100€ (VAT included)

