

MENU



Ceviche

wild caught salmon | coriander | smoked chili

Roasted Pulpo

salt lemon | chervil aioli

White Peach Sorbet

Champagne

Filet and Ribs of Veal

asparagus tips | morel | lemongrass

Raspberry Delice

pistachio | elderflower | banana | parsley

95 EUR

with 4 corresponding wines + 45 EUR
(0,1l per course)