Evening menu

Welcome Appetizers

Mini potato with trout roe
Tartlet with crab and shrimp
Brioche with brie cheese and figs
Cured duck breast
Profiterole with pecorino cheese mousse

5-course dinner menu

Slow-cooked sea bass with red cabbage balsamico and trout roe garnish

White asparagus with Béarnaise sauce and truffles

Octopus, scallops and shrimp with crispy brioche

Spring lamb roulade with spinach, potato fondant, Dijon mustard and red wine sauce

Rhubarb mousse with fresh strawberry sauce, milk ice cream, and caramelized butter crunch