

À LA CARTE

STARTERS

Waldorf salad, 88

Oscietra caviar from Belgium

Carabinero from the Algarve, 88

Durban curry

Duck liver, 68

Terrine – truffle – dark chocolate – coffee – brioche

MAIN COURSES

Seabass, 92

Roasted on the skin – beurre blanc – eucalyptus

Hokkaido, 78

Agnolotti – pine nuts – chervil

Austrian vension, 92

Saddle – Grand-Veneur sauce – black salsify

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DESSERTS

Milk chocolate – chestnut honey, 32

William's pear – blackcurrant, 32

Ricotta – Bronte pistachio, 32
Cannolo

Homemade ice cream, per scoop 9
Vanille from Tahiti
Chestnut honey
Pistachio – ricotta

Homemade sorbets, per scoop 9
William's pear – pear brandy
Bergamot orange

Served with

Double cream – vanilla from Madagascar – chantilly
Sablé – fleur de sel
Granola – oat – spelt

CHEESES

Matured cheeses, 48
From the trolley

Served with

Toasted Bread
Jam of swiss fruits
Butter