



CHEF'S CHOICE MENU APRIL

Norway lobster carpaccio with smoked salmon, salad of fennel, cucumber sorbet and dressing of citrus and "Il Feudo" olive oil.

Fried ray wing with luke warm Scottish razor shell and tomato and sauce Escabeche

Grilled sea perch covered with Lardo di Po, marinated enoki and red wine butter sauce

Grilled "Texel" lamb fillet with mini carrot, cream of green peas and lamb gravy with morel

Mille-feuille with Fourme d'Ambert, compote of figs and pear sorbet

Creation of 70% dark Valrhona chocolat

Chef's choice menu (6 courses) € 70,00 per person

Chef's choice menu (5 courses) € 62,50 per person

Chef's choice menu (4 courses) € 55,00 per person

Chef's choice menu (3 courses) € 47,50 per person

Chef's choice menu (2 courses) € 40,00 per person

Wines € 6,50 per glass