



MENU € 125

ADDITIONAL CHEESE COURSE € 18

ADDITIONAL WINE PAIRING € 80

Mackerel Escabeche

Ajo Blanco, Green Almond, Sicilian Clam

Foie Gras

Black Truffle, Amalfi Lemon, Timut Pepper

Mediterranean Hake

Colonnata Lardo, Sauce Matelote

Limousine Veal

Young Carrott, Sage, Parmesan

"Hunter Chicken"

Sauce Albufera, Young Lettuce

Araguani Chocolate

Sourdough, Gozo Sea Salt, Caramel

Please advise us of any allergies or dietary requirements

18% VAT IS INCLUDED

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED



MENU € 175

ADDITIONAL CHEESE COURSE €18

ADDITIONAL WINE PAIRING €90

Caviar

Marinated Pink Shrimp, Ginger, Crème Cru

Oyster "Bavarois"

Oyster Vinaigrette

Foie Gras

Black Truffle, Amalfi Lemon, Timut Pepper

Red Snapper

Sicilian Red Prawn, Courgette, Basil

"Hunter Chicken"

Sauce Albufera, Young Lettuce

Araguani Chocolate

Sourdough, Gozo Sea Salt, Caramel

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