

Menu

April 28th

Starters

Langoustine served with tartar and gin tonic jelly.

Appetizer

Asado meat confit with local katmer dough, white truffle celery puree, and parmesan foam.

Main Course

Sea bass poached with beurre blanc, served with Parisian vegetables and carrot stew.

Dessert

Heavenly mud cake with pistachios.