

*Menu prepared by, Aurélien Largeau, Chef des Cuisines,
In Collaboration with Aleksandre Oliver, Pastry Chef, and their teams*

WE WICH YOU A FLAVOURSOME TASTING
DASTAKETA ONA

THE ATLANTIC COAST

*“Wedded bliss between ocean-fresh fish and seafood
Ever since I can remember, I have drawn sustenance from the Atlantic.
Join us for a tour of the myriad tastes and sensations our ocean has to offer.*

SEASHELL MEDLEY

Seashells in different ways, “roquette” salad juice

CAGE-CAUGHT LOBSTER

Roasted with pine needles, beets, coral sauce

BRILL STEAK

Cooked “meunière”, zucchini, lovage, white butter with caviar

RED MULLET

Stuffed of Langoustines, “taboulé” of grilled buckwheat, fish juice

XELIN AND MIXU PIRENAIKA COW

Feet in the Ocean, oysters, chard, cardamom

ICED CLOUD OF “VERJUS”

Sea lettuce and grape vinaigrette

THE “RHUB’ALGAE”

When rhubarb meets the ocean...

THE WILD HERBS

Lemon mousse, cucumber pickles and samphire

The 8 courses menu