

Market menu

amuse bouche

Grilled asparagus with seabass filet, quail egg, arugula and
vinaigrette with maracuja

* Baby lobster, asparagus, carrots, young beets and consommé

Filet of lamb with cauliflower, young carrots, green beans and gratin
dauphinois

Cannelloni of pineapple with coco and Mango ice cream
Or
Cheese Plate

3 course menu 47.00 custom menu with wine 20.00
* 4 course menu 62.00 custom menu with wine 26.00

The menu is served for the entire table