CHEF'S SUGGESTIONS

STARTERS

Homemade Partridge Pâté €18,00
fig | Calvados | brioche | chutney

Pan-Seared Scallops €28,00
pulled chicken sukiyaki | Belgian endive | chocolate ganache

MAIN COURSES

Pheasant Fillet €28,00
assortment of baby cabbages
buttermilk mashed potatoes

Roasted Root Vegetables with Honey €24,00
red cabbage cream | almond crunch | kale

Hare Saddle Fillet €32,00
red cabbage and Merlot cream | caramelised root vegetables

Venison Fillet €29,00
cocoa jus | Savoy cabbage medley | celeriac purée

DESSERT

Blackberry and White Chocolate Marbled Dessert €12,00
pistachio cream | candied fig

Wine suggestions		
White: Domaine de Bellène - 2020	€9,00	€45,00
Clos de la Chapelle | Bourgogne | Chardonnay		
Red: Can Ràfols dels Caus - 2018	€9,00	€45,00
Terraprima Negre | Penedès | Merlot, Grenache, Cabernet Franc, Cabernet Sauvignon		

CHEF'S MENU

Homemade Partridge Pâté
fig | Calvados | brioche | chutney

Pan-Seared Scallops*
pulled chicken sukiyaki
Belgian endive | chocolate ganache

Pheasant Fillet
assortment of baby cabbages
buttermilk mashed potatoes
or
Roasted Root Vegetables with Honey
red cabbage cream
almond crunch | kale

Blackberry and White Chocolate Marbled Dessert
pistachio cream | candied fig

3 courses €52,00
***4 courses €62,00**

Wine Pairing

White: Domaine de Bellène - 2020
Clos de la Chapelle / Bourgogne / Chardonnay
Red: Can Ràfols dels Caus - 2018
Terraprima Negre / Penedès / Merlot, Grenache, Cabernet Franc, Cabernet Sauvignon

Per glass €9,00
Per bottle €45,00

This menu is available from 22 October to 18 November.
The menu is served to the entire table and cannot be combined with à la carte dishes to ensure smooth service. Prices are in euros, including VAT, per person.