Menu à 44 €

44,00 €

Courge rôtie, burrata fumée, crumble de romarin

Roasted squash, smoked burrata, rosemary crumble

Ceviche de gambas citronnelle, gingembre et sa bisque

Shrimp ceviche with lemongrass and ginger served with bisque

Filet de boeuf, sauce au merlot

Beef tenderloin, merlot sauce

Souris d’agneau sauce poire, miel et thym

Tender lamb shank, with pear, honey and thyme sauce

Dessert semi-glacé noix de coco et chocolat noir

Semi-frozen dessert coconut and dark chocolate

Pavlova aux fruits exotiques

Pavlova with tropical fruits