

MICHELIN
2025

TASTING MENU

AMUSE BOUCHE

GNOCCHI, MUSHROOMS, PARMESAN L

PANAMERA CHARDONNAY, STORY RIDGE VINEYARDS, CALIFORNIA

**0% PIERRE ZERO CHARDONNAY, PIERRE CHAVIN, FRANCE*

SQUAB, SMOKED BEETROOT, FOIE GRAS L, G

BARBARESCO DOCG, ALASIA, ITALY

**0% GARNACHA SYRAH NATUREO, MIGUEL TORRES S.A., SPAIN*

TURBOT, ARTICHOKE CREAM & TOMATO L, G

RALL WHITE, SOUTH AFRICA

**0% MUSCAT NATUREO, MIGUEL TORRES S.A., SPAIN*

VENISON, CELERY-MALT CREAM, AND PORCINI SAUCE L, G

GUARDA MALBEC, MENDOZA, LAGARDE, ARGENTINA

**0% ODDBIRD GSM, FRANCE*

CITRUS, BLACKCURRANT & SOUR CREAM L, G

MATTISEN SWEET RHUBARB, MUHU VEINITALU, ESTONIA

**0% SPARKLING GRAPE JUICE, LOIMER, AUSTRIA*

PETIT FOURS

5 COURSE TASTING MENU 85.00 €

SELECTED DRINKS WITH ALCOHOL 73.00 € / *ALCOHOL-FREE 50.00 €

TASTING MENU CAN BE ORDERED UNTIL 8.30 PM

L - CONTAINS LACTOSE **G** - CONTAINS GLUTEN

N - CONTAINS NUTS **V** - VEGETARIAN