



Menu Gourmande

• Tasting Menu •



5 Course | €65 per person

...with Wine Pairing

Take a journey of discovery as we introduce to you 5 wines specially selected by Steven Saunders to perfectly match each course of the Tasting Menu.

Your waiter will explain the wine pairing selections.

€110 per person

Please allow 2.5 hours minimum for our tasting menu, so relax and enjoy!

Introduced by Michelin star chef Steven Saunders FMCGB

Homemade Bread Board
flavoured butters and bio dynamic olive oil

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Chef's Amuse

∞

Venison & Foie terrine

Pistachio, orange, truffle

∞

Hand Dived Scallop

Black pudding, lobster espuma, seaweed

∞

Saddle of Galician Lamb fillet

Nicoise garnish

Or

Lobster Tail

Mini lobster & prawn wellington, cava veloute, asparagus

∞

Valrhona white & dark chocolate mousses

Or

Finest Roquefort & truffled brie

Candied walnuts, membrillo & tostados