

SEASONAL MENU



AUTUMN SALAD roasted peppers and aubergine, cherry tomatoes, farmhouse barrel-aged cheese and roasted walnuts ^{7,8}	250g	€14
BEETROOT CARPACCIO golden and red beetroot, goat's cheese mousse, arugula and roasted hazelnuts ^{7,8}	200g	€13
SAUTÉED VEGETABLES with wooden cask-aged white cheese and homemade focaccia	300g	€13
GRILLED MANOURI CHEESE green fig, raspberries and chilli peppers jam and lime zest ^{7,8}	220g	€13.5
TAGLIATELLE WITH BEEF TENDERLOIN with aubergine and sun-dried tomato pesto ^{1,3,7}	330g	€27
ROASTED QUAIL WITH FOIE GRAS with mushroom, celery and truffle farce, grilled asparagus, celeriac potato purée and demi-glace sauce ^{1,7,9,12}	400g	€33
GOAT'S CHEESE CREAM WITH FIGS with white chocolate croquant and caramelised walnuts ^{1,3,7,8}	170g	€9