

tasting menu at 48.50 per person
(at 81.00 with accompanying 100 ml glass of wine per course)
served for the entire table

octopus, fennel salad, smoked paprika vinaigrette
foie fra, caramelized mango, ginger
scallops, ceviche, almonds, capers, dried cranberry
2005 pinot blanc, hugel, alsace

broad beans, peas, asparagus, mustard dressing
2006 spy valley sauvignon blanc, marlborough, new zealand

halibut, courgette and thyme tart, saffron emulsion
2006 gavi la guistiniana, piedmont, italy

ramp of lamb, sweetbreads, cardamom yoghurt
2002 rioja reserva, rioja, spain

dessert selection
2001 tokaji 5 puttonyos disznoko, hungary

or

selection of cheeses available from the trolley
10 y.o. warre's otima tawny port