





DINNER

31.12.2025

MENU

Grilled prawn, radish Pani Puri, apple emulsion, and yogurt-lemon caviar sauce

Turbot, celery, buckwheat couscous and clams

Black pork shoulder, escabeche, baby romaine lettuce, fennel, pine nuts, and miso

Strawberry, green pistachio, and Madagascan vanilla

Petit- fours

Price per adult 65,00€

Includes wine pairing selected by the sommelier, water, soft drinks, coffee, and herbal teas

Children aged 5 to 10 35,00€

Children aged 0 to 4 Complimentary (Restaurant's courtesy)