

Tasting menu

‘Cœur de Bœuf’ tomato, Kalamata olive,
smoked crème fraîche and salsa verde

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Basque Coast Spider crab with avocado, pomelo,
coriander, radishes and citrus dressing

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Turbot baked in butter,
shellfish ‘marinière’, seaweed and fregola

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Roasted pigeon filet and confit leg,
offal toast, beetroot and gingerbread

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Chocolate and hazelnut

185 €

Menu served for the whole table