

MENU I

Inspired by Alain Ducasse

Artichoke & porcini mushroom consommé
with foie gras rissoles & a truffle Matignon

Ceviche Hamachi with corn & orange sauce

Mango & passion fruit sorbet

Filet of sea bass with calamari and a lemon-roe condiment
in a sea urchin sauce

or

Sirloin pepper Tournedos in a langoustine sauce
with large french fries & a butterhead lettuce salad

Abbraccio di Venere (creamy mascarpone mousse
with dark chocolate drops & marinated strawberries)

190 euro per person

Also Included:

A welcome glass of champagne cocktail | Lantern decoration

Flower centerpiece for the table | Soft ambient music