

OUR CHEF SUGGESTS HIS MENUS BASED  
ON THE BEST SEASONAL PRODUCTS

## MENU ESCALE

The Menu Escale is to be enjoyed by the whole table

5 COURSES 2,950

Bluefin senaka tuna, mozzarella cream, fennel



Bresse chicken, black truffle, chestnut



Amberjack on the ambers, «Niçoise salad» and calamansi



Roasted Kurobuta pork, eggplant culurgiones and tiger prawn

Or

Wagyu beef with piquillos stuffed with oxtail and holy basil

SUPPLEMENT 1200



Cheeses matured by Les Frères Marchand

SUPPLEMENT 900



Rhubarb, strawberry, olive oil



## DRINK PACKAGE

ALL INCLUDE WATER + COFFEE / TEA

2 MOCKTAILS

650

1 GLASS WHITE WINE + 1 GLASS RED WINE

1,150

1 GLASS CHAMPAGNE + 1 GLASS WHITE WINE + 1 GLASS RED WINE

1,650

ALL PRICES ARE SUBJECT TO VAT & SERVICE