

tasting menu

SERENDIPITY 8

Asparagus,
lovage, blackened lime

Oyster,
beetroot, hazelnuts

Beef breast, morels
hay, spring pickles

Risotto,
sage, leek, lemon

Pipe, snails,
chickweed, wild garlic

Eel, laurel,
liver, sea buckthorn

“Castrare”,
cherries, catmint

Green pepper,
seaweed, caviar

195

Wine pairing 8 glasses 100

Wine Pairing 8 glasses of superior wines 160

Wine Pairing 5 glasses “The Excellences” 500

The menu is served the same and only exclusively for the whole table

tasting menu

SERENDIPITY 6

Asparagus,
lovage, blackened lime

Mullet,
leek, coriander

Tagliatelle,
pink shrimp, geranium

Sheep,
green asparagus, wild herbs

“Castrare”,
cherries, catmint

Peas,
strawberry, chocolate

160

Wine Pairing 6 glasses 75

Wine Pairing 6 glasses of superior wines 120

The menu is served the same and only exclusively for the whole table