



## APPETISERS

Mini blinis topped with salmon mousse and caviar

Toasted bread topped with foie gras and figs

Truffle cream

## STARTERS

Foie gras crème brûlée with spice bread crisp

or

Salmon panna cotta gravlax with dill and vodka emulsion

## SORBET

Passion fruit sorbet

## MAIN COURSES

Fresh tagliatelle with lobster and scallops

or

Duck magret with vanilla-infused parsnips, red wine and raspberry reduction

## DESSERT

Chocolate coolant with milky foam

## OUR SELECT WINE CELLAR

CAVA BRUT NATURE