



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