



Signature Experience

WHITE TRUFFLE

- A celebration of autumn's most precious ingredient -

SELECTION OF TAPAS

SON NAAVA BREAD

Inspired by Son Naava Olive Oil

MENU

BELUGA ROYAL (15 G)

Crème fraîche | Blinis | Chives

FOIE GRAS

Port | Leek | Brioche | Truffle

TRUFFLE RAVIOLI

Parmesan | Shiitake | Hazelnut

LANGOUSTINE

Celeriac | Vin Jaune | Truffle

SADDLE OF VENISON

Périgieux | Portobello | Truffle

SELECTION OF TRUFFLED CHEESES

Three artisan-matured truffled cheese specialities

DESSERTS

CHAMPAGNE

Peach | Lemon

HAZELNUT PRALINE

Miso | Caramel | Apricot

SWEET DREAMS

Selection of sweet surprises

299€



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SELECTION OF TAPAS

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MENU

FOIE GRAS

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TRUFFLE RAVIOLI

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SADDLE OF VENISON

Périgueux | Portobello | Truffle

*WAGYU MIYAZAKI +69€

*WAGYU MUDEJAR +59€

JUMI AFFINEURS SELECTION +€28

Five artisan-matured Swiss cheese specialities

DESSERTS

CHAMPAGNE

Peach | Lemon

HAZELNUT PRALINE

Miso | Caramel | Apricot

SWEET DREAMS

Selection of sweet surprises

189€

SELECTION OF CAVIAR

Crème Fraîche | Blinis | Chives

Oscietra (30g) 105€

Beluga Royal (30g) 185€