

A COLLECTION OF
EXPERIENCE

GREEK SALAD

Bell Pepper | Tomato | Feta

CEVICHE OF SEA BASS

Radish | smoked sour cream

BOLETUS MUSHROOMS

Smoked eel | Potato

CRUSTACEAN FAGOTTINI

Safran | Peas

BALLOTINE OF STYRIAN CHICKEN

Truffle Verjus | Arenkha Caviar

RACK OF DEER

Pear | Poppy Seed

CITRUS TARTE

Yuzu | Basil sorbet | meringue

SEVEN COURSE MENU 120

SIX COURSE MENU 110

(without Ceviche)

FIVE COURSE MENU 100

(without Ceviche and Chicken)

WINE PAIRING SEVEN COURSES 85

WINE PAIRING SIX COURSES 75

WINE PAIRING FIVE COURSES 65

COVER CHARGE 9

À LA CARTE

GH CLASSICS

STARTERS

<i>Classic Beef Tartar pickled red onions bread</i>	24
<i>Calf's head green beans pumpkin dill</i>	22
<i>Iceland Salmon potato granny smith radish </i>	24
<i>Crème Brûlée of goat cheese mango cucumber basil cress</i>	20

SOUPS

<i>Beef consommé semolina dumplings roots</i>	10
<i>Boletus mushroom cream soup wonton</i>	10

INTERMEDIATES

<i>Flamed Black Tiger Prawns Bull's heart tomato Avocado Mojo-Verde and Mojo-Rojo</i>	26/34
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This dish will be prepared at your table.

Please choose between three and five prawns.

<i>Veal light's lentils lovage</i>	20
<i>Homemade pasta Périgord truffle thyme</i>	24

ENTRÉES

<i>Deep-fried veal escalope potato-lamb's lettuce salad pumpkin seed oil</i>	34
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<i>Châteaubriand Grain Fat Angus classic side dishes</i>	120
<i>For two persons</i>	

<i>Beef filet Rossini truffle spinach foie gras</i>	59
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<i>Pluma of Iberico pork broccoli boletus bonito</i>	38
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<i>Sea bass "en croute" yuzu aioli radish</i>	65
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This dish is cooked in a salt coating and prepared at your table

<i>Fried Sole Beurre Blanc</i>	49
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Prepared at your table

<i>Homemade eggplant ravioli parmesan salt lemon</i>	24
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SIDES

<i>Boletus roulade</i>	<i>Baby Spinach</i>
14	9
<i>Hokkaido pumpkin</i>	<i>Garden Salad</i>
9	8
<i>Mashed Potatoes</i>	<i>Pepper Jus</i>
9	7
<i>Grilled Vegetables</i>	<i>Truffle Sauce</i>
14	9

COVER CHARGE 9