

## Market Menu

Amuse-bouche

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Mackerel fillet & peas

OR

Duck terrine – family recipe

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Redfish – Virgin Sauce & Carrot

OR

Chorizo-Stuffed Poultry Ballotine – Potato Mille-feuille

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Homemade French Toast-style Brioche – poached Pear

OR

Tartlet – Citrus Cream & Verbena Sorbet

38€ per person

## Menu Bambino

Spaghetti Bolognese *or* Fish and vegetables

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Chocolate mousse *or* Two scoops of ice cream of your  
choice: vanilla/chocolate

15€ per child

# Italian Escape Menu

*Experience our trattoria-style Italian sharing feast menu, designed to be shared for the whole table. Let the chef's selection guide you.*

## Vitello tonnato

Low-temperature cooked veal – tuna mousse – parsley oil

AND

## Asparagus

Served with dill egg yolk cream – stracciatella – beetroot jelly

AND

## Bluefin Tuna Tartare

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## Homemade prawn ravioli

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## Half spatchcock, diavola sauce

Boneless spatchcock – prosciutto crisps

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## Dessert

Frozen Strawberry Parfait

65€ per person

*The prices are TTC and service charges*