

Saturday

AMUSE BOUCHE

Refreshing orange gazpacho shot

Sun-dried tomato hummus

Black olive tapenade served with crisp vegetables from the garden & crostini

STARTER

Sea-bass tiradito with coriander and jalapeño

Beef tartare Pure House style

Vegetarian ceviche

MAIN

Gratined cod with wakame, carrot ginger cream and young vegetables

Duck fillet with apple cream, sangria sauce and vanilla

Secret garden (vegetarian)

SALAD

Crispy fennel and green apple with citrus dressing

DESSERT

Spiced confit peach with sweet red wine reduction and vanilla ice-cream

Price: 60€

If you have an allergy or intolerance to any food, please let us know