

## Tasting menu

**Appetizers:** red wine trompe-l'oeil, goat cheese and edamame bread, anchovy and tomato butter, cauliflower croquette with ham shavings

Mushrooms tartare tartlet and cured red prawn
Timbal of foie gras and flavored bulgur
Pumpkin cream with sausage and basil oil
Hare creamy rice
Wild dentex, thistle chard in roast juice
'Lamb crepinette' with sautéed dried apricots

## Artisan cheeses Our Dracula Boozy orange savarin, lemon and ginger ice cream Petit fours

120€

(VAT included)

Menus may be modified due to availability of seasonal products.

Menu is served for the whole table. Schedule until 21.00h.