

SPARKLING MENU

SPECIAL MENU | 31 DEC 2025

COURTESY OF THE CHEF

Plain garlic bread + Glass of sparkling wine

STARTERS (CHOOSE 1 OPTION)

Coastal prawn ceviche, mango, avocado purée and crispy corn

Or

🍄 Bruschetta with truffled mushrooms, stracciatella burrata and sun-dried tomatoes (🌱 Vegan option available)

MAIN COURSE (CHOOSE 1 OPTION)

Veal tenderloin, potato mille-feuille, spinach purée and Porto wine sauce

Or

🍄 Roasted pumpkin risotto with chestnut chips (🌱 Vegan option available)

DESSERT

🌱 Raspberry and pistachio delight, white chocolate ganache monté, crumble and sparkling wine caviar

70€* PER PERSON

*Drinks not included

CHILDREN'S MENU

32€*

*Drinks not included

Carrot cream soup

Chicken milanese with fresh tagliatelle and tomato sauce

Vanilla ice cream, strawberries, chocolate sauce and golden marshmallows

🌱 Vegan 🍄 Vegetarian

Closing time of the restaurant is at 23:00
Please pre-order your dishes upon booking

VAT INCLUDED

We will include a suggested gratuity of 5% on the bill total, intended for our team as recognition for the service provided. The gratuity is optional and may be adjusted or removed according to your preference. The food and drinks may contain traces of foods which might cause allergies or food intolerance. If you require information about the detailed composition, please ask our team before making your order. ART of 135 DL 10/2015, no dish, food or beverage, including the couvert, can be charged if not requested or if made unusable by the customer. A fee may be charged for serving cakes/desserts brought from outside. This establishment has a complaints book.

