



Egoïsta Tasting Menu

Yellow Maturing Codfish, Spinach Jelly and Parsnip

John Dory, Tapenade and Red Lentil Cream

Guinea Fowl, *Chanterelles*, *Madeira Jus*

Pre-dessert

Reinette Apple, Vanilla and Cottage Cheese

Price: € 50,00 per person

Wine harmonization: € 30,00 per person

Egoïsta Tasting Menu

Roasted Giant Shrimp, Harissa and Celery Root

Steamed Sea Bass, Bivalves and *Pak Choi*

Lobster, Fennel and *Ratte* Potatoes

Lamb, *Adzuki* Bean and Red Wine Reduction

Cheese

Madagascar Chocolate, Cardamom and Pumpkin

Price: € 85,00 per person

Wine harmonization: € 30,00 per person

To make sure you have a unique tasting experience, these menus are only served to complete tables.

Please be advised that our food may contain the following allergens: eggs, milk, soybean, sulfur dioxide and sulfites, crustaceous, fish, nuts, shellfish, cereals that may contain gluten, celery, peanuts, mustard, sesame and lupin beans. If you want to find more about allergenic, please ask our employees.



	EUROS
APPETIZERS	
Roasted Giant Shrimp, Harissa and Celery Root	17,50
Yellow Maturing Codfish, Spinach Jelly and Parsnip	15,00
<i>Bísaro</i> Ham, <i>Mollet</i> Eggs and Green Asparagus	17,50
VEGETARIAN	
White Beans, <i>Pleurotus</i> and Morels Mushrooms	17,50
Vegetarian Pastries	15,00
FISH	
Steamed Sea Bass, Bivalves and <i>Pak Choi</i>	27,50
John Dory, Tapenade and Red Lentil Cream	25,00
Lobster, Fennel and <i>Ratte</i> Potatoes	55,00
MEAT	
Lamb, <i>Adzuki</i> Beans and Red Wine Reduction	25,00
Guinea Fowl, <i>Chanterelles</i> , <i>Madeira Jus</i>	25,00
Black Angus, <i>Foie Gras</i> and <i>Vitelotte</i> Potatoes	27,50
CHEESE	
Cheese	17,50
DESSERTS	
Reinette Apple, Vanilla and Cottage Cheese	15,00
Madagascar Chocolate, Cardamom and Pumpkin	15,00
<i>Abade de Priscos</i> Pudding, French Toast and Biscuit of Javanese Long Pepper	15,00

VAT included at the current rate