

# TASTING MENU

## [ To begin ]

---

### **Grilled tomato**

Confit in a chamomile, lemon and black garlic infusion, served with burrata on tarragon pesto and grilled palm heart gel.

## [ First course ]

---

### **Tapioca in textures**

With cauliflower 'a la romana', capers and chipotle mayonnaise, finished with pear in spiced sweet wine osmosis.

## [ Second course ]

---

### **Grilled celeriac.**

Glazed with rosemary and garlic butter, based on carrot and kabocha curry.

## [ Desserts ]

---

### **Chocolate and salted caramel After eight**

Filled with mint cream.

### **Rhubarb and vanilla cream Cake**

Finished with *flambé* passion fruit meringue.

Welcoming appetizer: Artisan bread and butter made in Boraz.  
Optional wine pairing. (30€)

**48€**

