

# TASTING MENU

## [ To begin ]

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### **Grilled tomato**

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

## [ First course ]

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### **Tapioca in textures**

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

## [ Second course ]

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### **Grilled celeriac**

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

## [ Desserts ]

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### **Red fruits Cold Infusion**

With vanilla, tonka bean and citrus.

### **Piña Colada made by Boraz**

Cardamom Sablé with charcoal-grilled pineapple glazed in rum, butter and coconut sugar; and coconut milk ice cream.

Welcoming appetizer: Artisan bread and butter made in Boraz.

Optional wine pairing. (30€)

10% of extra charge for terrace seating.

**50€**

