
SUN SET MENUS

MENU A

Handmade pouches filled with a shrimp in roasted hazelnut sauce and beetroot sponge

Sorbet green tea

Scottish black angus rib eye sautéed with mashed sweet potatoes

White asparagus and mushroom ragout

Talk with caramelized almond strezel, tonka cream and praline ice cream

Coffee with petit fours

House wine White or Red

Mineral water & Soft drinks

- The above prices are inclusive of service charge & all applicable taxes -

Total Price per person / Full Price per Person: 69.00 €

MENU B

Souvide pork pancetta with sautéed foie gras and mashed braised figs in vinsanto

Strawberry Sorbet mochito

Fillet calf black angus milk Panos porto sauce on potato cakes with mashed asparagus

chocolate sphere with mango cream and warm salty caramel sauce

Coffee with petit fours

House wine White or Red

Mineral water & Soft drinks

- The above prices are inclusive of service charge & all applicable taxes -

Total Price per person / Full Price per Person: 75.00 €

MENU C

Fresh Selection of cold Fish & Shellfish

Handmade ravioli stuffed with shrimp and asparagus on basil sauce and parmesan crust

Strawberry sorbet with vodka

Beef fillet on pumpkin mousseline with marsala sauce and dauphinoise potatoes

or*

Salmon fillet on vegetable talitela , mustard sauce and beetroot strip

Chocolate ball stuffed with vanilla cream and caramel fondue

Platter of Fresh fruits in season

House wine White or Red

Mineral water & Soft drinks

* The selection to be decided at least 2 days before the dinner

The above prices are inclusive of service charge & all applicable taxes -

Total Price per person / Full Price per Person: 85,00 €