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MENU

BURRATINA (V, GF)

grilled summer vegetables, balsamic pearls, lemon zest

OCTOPUS SALAD (DF, GF)

butter beans, baby potato, spinach leaves, kumquat confit, lemon

FOIE GRAS TERRINE

caramelized fig, brioche

ROASTED HALIBUT (GF)

asparagus, surf clams, basil sauce

PAN SEARED ANGUS BEEF FILLET

glazed garden vegetables, truffle madeira jus

BLACK TRUFFLE & RICOTTA GNOCCHI (V)

castelmagno cheese, shaved black truffle

SIDES

selection of side dishes

CHOCOLAT MOUSSE (V, N)

salted caramel, crème fraiche, hazelnut

TARTE TATIN (V)

vanilla ice cream

CHEESE PLATE (V)

selection of cheeses

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (N) Contains Nuts

(*) can be ordered without

Before you order, please inform our staff if you have a food allergy.