

# THE CHEF JOURNEY 7 COURSE

## 1° COURSE

### **BONE MARROW & TUNA** 150 g

Yellowfin tuna tartare, ponzu, truffle, sourdough.

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## 2° COURSE

### **FOIE GRAS** 180 g

Strawberry compote, balsamic reduction, lemon cookie.

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## 3° COURSE

### **TRUFFLE FETTUCCHINE** 100 g

Handmade pasta, black truffle, Parmigiano.

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## 4° COURSE

### **CONFIT TOTOABA** 100 g

Siberian caviar, kataifi, dill oil.

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## 5° COURSE

### **CONFIT DUCK** 100 g

Beet purée, pomegranate liqueur, mixed nuts.

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## 6° COURSE

### **AUSTRALIAN WAGYU** 120 g

Potato fondant, mushroom purée, smoked tomato.

+additional cost

### **JOSPER GRILLED SHRIMP** 2 pcs

XL Sinaloa shrimp with miso, chintextle.

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## DESSERT

### **SMOKED CHOCOLATE** 150 g

Chocolate mousse, whisky sponge cake, hazelnut.

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## WINE PAIRING

### EXPERIENCE

+additional cost

### LUXURY WINE

+additional cost

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(VEGAN)



(VEGETARIAN)



(GLUTEN FREE)