



# TASTING MENU

## STARTERS

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**Algarve Octopus Emincé and Marinated Tuna from Madeira**

**Sautéed Foie Gras with Fig Confit in Port Wine**

## MAINS

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**Steamed Seabass with Oysters, Romanesco and Creamy Vitelotte Potato**

**Grilled White Veal, Autumn Mushrooms, Stuffed Morilles  
and Head Candy**

## DESSERT

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**Dark Chocolate Semifreddo with Red Fruit Coulis**

50€

5 COURSES

**Available until 10 p.m.**

All prices are in Euros, VAT Included at the current rate  
Allergen information is available for consultation. If you have food allergy or intolerance, please inform our team in advance.  
No dish, food product or beverage, including the couvert, can be charged if not ordered or consumed.