

Business Lunch

From the 16 to the 27 of March 2026

Starters

Vitello Ferrato, pickles and capers

or

Asparagus and morels, hollandaise sauce and parmesan crisps

Main courses

Lamb tenderloin in an herbal crust, minty green peas purée, potato croquette and a spiced juice

or

Seabass on plancha, black rice, celery mousseline, braised fennel and a yuzu lemon beurre blanc

Desserts

Lemon and verbena pavlova with kiwi and a homemade green shiso sorbet

or

Chocolate fondant, poached pear, caramel cream and toasted hazelnuts

