

Business Lunch

From the 24 of August to the 4 of September 2026

Starters

GRTA confit tomato Tatin tart with sherry vinegar, rosemary-infused tomato texture, fine Pecorino shavings

or

Scallop crudo with vegetable condiment, wild herbs, raspberry dressing and a delicate crisp

Main courses

Miso-caramelized salmon fillet with ginger sweet mashed potatoes, pickled daikon and crispy wasabi-sesame shards

or

Pan-roasted veal tenderloin with cumin-scented carrot variations, creamy polenta and a hay-infused jus

Desserts

Peach and Thai basil infused crème brûlée

or

Lemon and tarragon cake with strawberry tartar, yogurt ice cream, espuma and crunchy bee pollen

