

DINNER IN THE SKY MENU



PIÑA COLADA MOLECULAR SPHERE

Traditional cocktail in our way... based on pineapple and rum
Topped with brown sugar crystals, served on half lime

Selection of Starters to choose

MEAGRE CEVICHE

Local meagre cured in citrus, textures of beetroot, basil oil, coriander broths, green apple cubes, touch of chili and feta cheese foam

or

GUACAMOLE **G** **L** **V**

Guacamole saladette tartare carving, mango spirals, green apple cubes, beetroot dressing and wakame seaweed

Intermediate Course

STRAWBERRIES AND MINT GAZPACHO

Dusted Parma ham and chive rings

Selection of Mains to choose

SEA BASS DOUBLE TEMPO

Sous vide and roasted, glazed with dill and white wine veloute

or

DUCK LEG CONFIT

720 min slow cooking, marinated in house secret herbs, spices and Dijon grain mustard, drizzled with orange and Port wine demi-glace

or

BLACK ANGUS SHORT BEEF RIBS

Tender and rustic simmered, deboned and roasted. Cooked with reduced Merlot wine in marrow bones jus and aromatized with thyme and tarragon

or

AUBERGINE GRATIN **G** **L** **V**

Stuffed with couscous, marinated chickpeas and roasted nuts

DESSERT **G**

Orange and almonds delight, Perugina Nero Fondente Extra 70% cocoa sand, raspberry gel and mint leaves

DIGESTIVE **G** **L** **V**

Nitro surprise

BUONDI COFFEE & a LAST BITE **G**

Home-made Chocolate Bonbon made with Perugina Nero Fondente Nocciolo.

G GLUTEN FREE

V VEGAN

L LACTOSE FREE

