



## TASTING MENU

Chef's aperitif and vermouth

Summer mosaic, sardine with pumpkin and coconut milk

Sea bass fillets with wood-fired eggplant and anchovies

Grilled duck magret with caramelized strawberries in orange sauce

The Mandarin

**60€**  
**VAT INCLUDED**



## MENÚ "GOURMET" GRÈVOL

Chef's aperitif and vermouth

Summer mosaic, sardine with pumpkin and coconut milk

Homemade gnocchi with cheese and truffle sauce

Grilled corvina on green beans and peas risotto

Fillet of veal with foie gras cream, raspberry fondant and mini vegetables

Our version of Daykiri

The cherries

**80€**  
**VAT INCLUDED**