

ORIGIN

R E S T A U R A N T

APPETISER

STARTER to choose

Soup with garlic shoots
and slow-cooked chicken egg

Seasonal vegetables and shoots with mi-cuit
foie gras, ham, confit duck gizzards and mint

Char-grilled leek terrine
with tuna and romesco sauce (+ €6)

FIRST COURSE to choose

Sautéed tuber vegetables with cured Iberico
bacon and truffle

Cauliflower royale with caviar and hazelnuts
(+€6)

Squid stuffed with 'perol' meat
with pearl onions and spiced squid ink sauce

SECOND COURSE to choose

Monkfish cheek with potato gnocchi, roasted
shallots and Scotch bonnet mushrooms

Hake in salsa verde, artichokes and clams (+€6)

Lamb shank with creamy morel mushrooms

Rossini steak (+€6)

DESSERT to choose

Apple roasted in a charcoal oven
with vanilla ice cream and caramel jelly

Curd cheesecake with honey and walnuts

Hazelnut mousse
with creamy dark chocolate and ice cream

PETITS FOURS

Menu €89

Menu with wine pairing €134
(includes water and coffee)

VAT included.