



Sophia's

4-Course Menu

Amuse Bouche

Tartar of sea bass, bottarga, Gillardeau oysters, beetroot, lime

Pumpkin ravioli, black truffle, grilled leek

Breast and dumpling of duck, celery, fig, almonds

Blancmange, pomegranate, speculoos

Petit Fours

€ 169 pp





Sophia's

4-Course Menu

– vegetarian –

Amuse Bouche

Seasonal antipasti, pickled egg yolk, smoked ricotta

Pumpkin ravioli, black truffle, grilled leek

Endive, green asparagus, almonds, oranges

Blancmange, pomgranate, speculoos

Petit Fours

€ 169 pp

