



F O L I A G E

Tasting Menu

Amuse Bouche

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Langoustine

Pork Belly / Polenta / Apple

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Foie Gras

Pickled Cherries / Pistachio / Brioche

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Sea Bass

Tomato / Chorizo / Almond

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Beef

Parsley and Garlic / Sweetbreads / Red Wine

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Pre - Dessert

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Peanut Parfait

Sacher Torte / Bitter Chocolate Sauce

Head Chef
Alex Marks