

# Menu

## LA SPÉCIALITÉ DU CHEF

OYSTERS  
KIMCHI RICE SLICE  
WAGYU SANDWICH

## STARTER

BEEF FILET TARTARE  
WITH IMPERIAL CAVIAR, POTATO STRAW, PÉRIGORD TRUFFLE  
*Riesling Lieser\**

## SOUP

- WHITE TOMATO FOAM SOUP  
WITH LANGOUSTINE, AGED BALSAMIC & BASIL  
*Etna Bianco\**

## FISH COURSE

SCALLOP  
WITH ROASTED CAULIFLOWER, CELERY, NUT BUTTER  
*Bourgogne Chardonnay\**

## INTERMEZZO

YUZU SORBET  
WITH ROSÉ CHAMPAGNE, SORREL

## MAIN COURSE

BEEF FILET ROSSINI  
WITH ALBA TRUFFLE, FOIE GRAS, WILD BROCCOLI  
*Brunello di Montalcino\**

## DESSERT

DARK CHOCOLATE OLIVE OIL MOUSSE  
WITH BLUEBERRIES, HONEYCOMB, SEA SALT  
*Moscato\**



THE CORAL  
FINE DINING

Menu 300€

\*Additional Wine Pairing +110€

# Menu vegetarian

## LA SPÉCIALITÉ DU CHEF

KIMCHI RICE SLICE

### STARTER

FOREST MUSHROOM TARTARE  
WITH DASHI, POTATO STRAW, PÉRIGORD TRUFFLE

*Weißburgunder \**

### SOUP

WHITE TOMATO FOAM SOUP  
WITH HONEY TOMATO, AGED BALSAMIC, BASIL

*Etna Bianco\**

### VEGETABLE COURSE

CAULIFLOWER STEAK  
WITH POMEGRANATE, WILD BROCCOLI, BROWN BUTTER

*Bourgogne Chardonnay\**

### INTERMEZZO

YUZU SORBET  
WITH ROSÉ CHAMPAGNE, SORREL

### MAIN COURSE

TRUFFLE LINGUINI  
WITH ALBA TRUFFLE, PINE NUTS, SPINACH

*Nebbiolo\**

### DESSERT

DARK CHOCOLATE OLIVE OIL MOUSSE  
WITH BLUEBERRIES, HONEYCOMB, SEA SALT

*Moscato\**



THE CORAL  
FINE DINING

Menu 300€

\*Additional Wine Pairing +110€