

Maraveal

fine dining

AMUSE BOUCHE
Stuffed carpaccio

SURF & TURF TARTAR
Beef / Scallop / horseradish

Red mullet
Poele / bisque / pear

FOIE GRAS
Poelee / Raw / Baby Spinach

VINTAGE RISOTTO
Beef ragout

CHATEAU BRIAND
Asparagus / Mushrooms / provencal / Roka

MOJITO
Cucumber / lime / Mint

CHOCOLATE SOUFFLÉ
Framboise / Cream

MIGNARDISE

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9-COURSES WITH WINE PAIRING 82 €