

AN EXCITING TASTE JOURNEY OF NATURE!

Breathe in morning air wrapped in flavor of
wild herbs and feel the velvety soft touch
of moss carpet during
a morning walk.

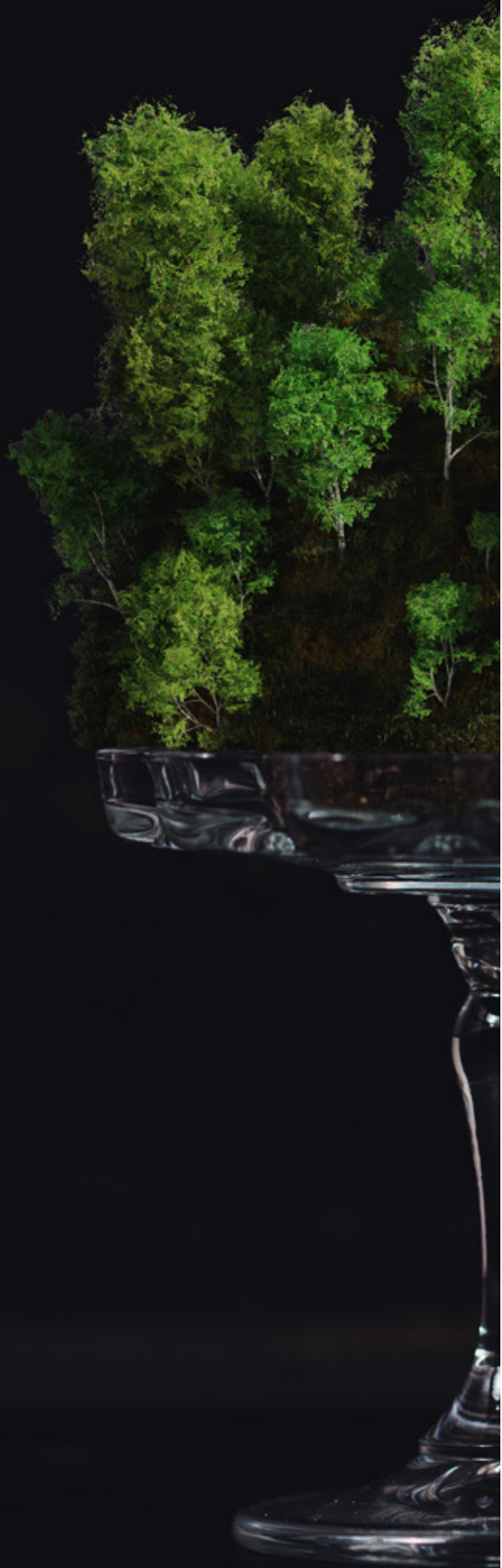
Listen to the shiver of morning dew
and whisper of the fog, while it
covers the ground.

Enjoy the rays of the sun emerging
through green sky of pine needles.

Here starts a breathtaking taste journey.

**HUNGER AS A SOURCE
OF INSPIRATION? IT IS POSSIBLE.**

RESTAURANT **SNOB**



COLD APPETIZERS

HUMMUS ^{1,11,13}

colorful carrots, *Naan* bread, spicy Turkish nuts,
extra virgin olive oil

9 €

BURRATA ⁷

cheese, colorful tomatoes, basil *pesto* sauce, tomato jelly,
Balsamico caviar, extra virgin olive oil

12 €

`SNOB` GREEN SALAD ^{9,12}

tomatoes, cucumbers, radishes, *Little Gem lettuce*,
colorful carrots, chicory, fennel, tomato jelly,
Balsamico caviar, extra virgin olive oil

11 €

HOT SMOKED RAINBOW TROUT ^{3,10,12}

trout caviar, green apple gel,
Dijon mustard&honey dressing, pickled quail eggs

16 €

MEZZE ^{1,7,12}

dried beef, grilled artichokes, smoked duck breast,
Halloumi cheese fries, *hummus*, *Naan* bread

18 €

WAGYU CARPACCIO ^{1,6,7,8}

Parmigiano Reggiano cheese, Cognac morels, pecans,
yuzu gel, white soya dressed salad

18 €

HOT APPETIZERS

BAKED FRENCH CAMEMBERT CHEESE ^{1,7,8}

garlic and rosemary, red onion marmalade,
mini French *baguettes*

12 €

SCALLOPS ^{1,3,7,9,13,14}

green vegetable and cream cheese *arancini*, *Calvados*,
apple gel, broad beans, yogurt caviar, celery *Espresso*

16 €

FOIE GRAS ^{1,3,7}

fresh berries, *Brioche* toast, *Sauternes compote*

18 €

SOUPS

CHESTNUT LENTIL CREAM SOUP ^{3,7}

Harissa spice grilled vegetable *Samosa*,
Halloumi cheese fries, coriander oil, almond milk

12 €

BOUILLABAISSÉ ⁴

scallop, wild Argentine shrimps, squid, sea bass, cod,
purple potatoes, fennel

16 €

MEAT MAIN COURSE

CORN FED CHICKEN ^{7,12,13}

carrots, *Broccolini*, *Romanesco* and *Kale* cabbage, broad beans, yogurt caviar, creamy *Demi-glace* sauce

22 €

SMOKED DUCK BREAST ^{6,12,13}

Foie gras, beetroot fondant, *Pak Choi*, broad beans, carrots, *Romanesco* and *Kale* cabbage, *Hoisin Demi-glace* sauce

24 €

'SNOB'

WAGYU BEEF CHEESEBURGER ^{1,3,7,11}

Cheddar cheese, *Tartar* sauce, colorful tomatoes, truffled French fries, corn, *Coleslaw* salad, Greek yogurt truffle sauce

22 €

BEEF FILLET STEAK ⁷

scorched potatoe mousse, *Eryngii* mushrooms, sun-dried tomatoes, Cognac *Demi-glace* sauce

32 €

FISH MAIN COURSE

SEA BASS ^{2,4,7}

wild Argentine shrimps, scallop, chicory, fennel, *Limoncello salsa*

28 €

SEA TROUT ^{4,7,13,14}

Broccolini, *Romanesco* and *Kale* cabbage, broad beans, *Limoncello salsa*

22 €

SIDE ORDERS

FRENCH FRIES

TRUFFLED MASHED POTATOES ⁷

GRILLED VEGETABLES WITH PESTO SAUCE ⁸

STEAMED VEGETABLES ⁷

ROCKET LEAF SALAD ^{7,8}

OLIVES WITH SUN-DRIED TOMATOES, FOCACCIA BREAD ^{7,12}

6 €

DESSERTS

MR. FONDANT ^{1,3,6,7,12}

chocolate '*Valrhona*' *Caraibe* 66%, *Tahiti* vanilla ice cream, blackcurrant textures

8 €

FLIRT ^{1,3,7,12}

raspberry *Cremeux*, melon *Cantaloupe*, mango, passion fruit, coconut&almond crumble

8 €

SELECTION OF ICE CREAMS AND SORBETS, ^{3,7} 1 SCOOP

The offer of assorted items changes regularly.
Please ask our waiters for today's choices.

3 €

LIST OF ALLERGENS

/food may contain allergens or
products containing them/

- 1 - Cereal foods
containing gluten
- 2 - Crustaceans
- 3 - Eggs
- 4 - Fish
- 5 - Peanuts
- 6 - Soybeans
- 7 - Milk
- 8 - Nuts
- 9 - Celery
- 10 - Mustard
- 11 - Sesame seeds
- 12 - Sulphur dioxide
- 13 - Lupin
- 14 - Molluscs