




MICHELIN STAR
Luis Brito

AMUSE BOUCHE

Roasted oyster with anchovy mousse and citrus sorbet
Wine: Gadias Pere et Fils, Muscadet Sevre et Maine, Loire Valley, France



SWEET POTATO

Sweet potato terrine, roasted eggplant and wild orange gel
Wine: Makarounas Winery, Minthy Rose, Paphos, Cyprus



TUNA BELLY

Grilled tuna belly, fried corn and banana mousse
Wine: Bogle, 'Phantom' Chardonnay, Clarksburg AVA, Napa Valley, California, USA



FISH

Steamed line fish, green broth and sautéed chorizo
Wine: Biblia Chora, Sauvignon Blanc-Assyrtiko, Pangeon, Greece



MEAT

Grilled Black Angus sirloin with celery pureé and jus
Wine: G.D. Vajra, Barbera d'Alba DOC, Piedmont, Italy



DESSERT

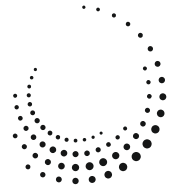
Deconstructed Algarve cake
Wine: W. & J. Graham's 10 Years Old Tawny Port, Portugal



€195 / per person
(optional €65.00 per person wine pairing)

Sommelier: Genadi Stefanov





CAP ST GEORGES

ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide