

Artistas Garden Menu



Hokkaido / Chestnut / Quinoa

Grilled Hokkaido pumpkin tartar served with horseradish salad, chestnut purée and crispy black quinoa



Tofu / Cous Cous / Tapioca

Curry tofu served with Mediterranean cous cous, hibiscus onions and crispy tapioca



Chamomile Sorbet

with sugar cane reduction and sparkling wine



Gorgonzola / Truffle / Spinach

Homemade gorgonzola cheese raviolis served with shimejis mushrooms, sautéed spinach and fresh truffle



Coconut Sweet Rice

with cardamom parfait and matchatea jelly



5 Courses

44,50 €

Menu only available if all guest on your table join you with the set menus (Chef's, Suprême, Portugal or Garden)

White Wine recommendation: Santa Teresa - Bio 0,75L 27,80 €
Red Wine recommendation: Monte D'Oiro Syrah - Bio 0,75L 29,80 €

 Vegetarian  Vegan