



# PINEWOOD

## GRAND DEGUSTATION

- Cauliflower *cremeux*
- Tuna tartar, green apple, oyster
- Cuttlefish veil
- Aubergine *glasse* in triple sauce
- Smoked sweetbread, sea lettuce
- Spaghetti, mussels and langoustine
- Carbonated pine mojito bubble
- Rabbit and caviar
- Orbit chili cake and lime sorbet

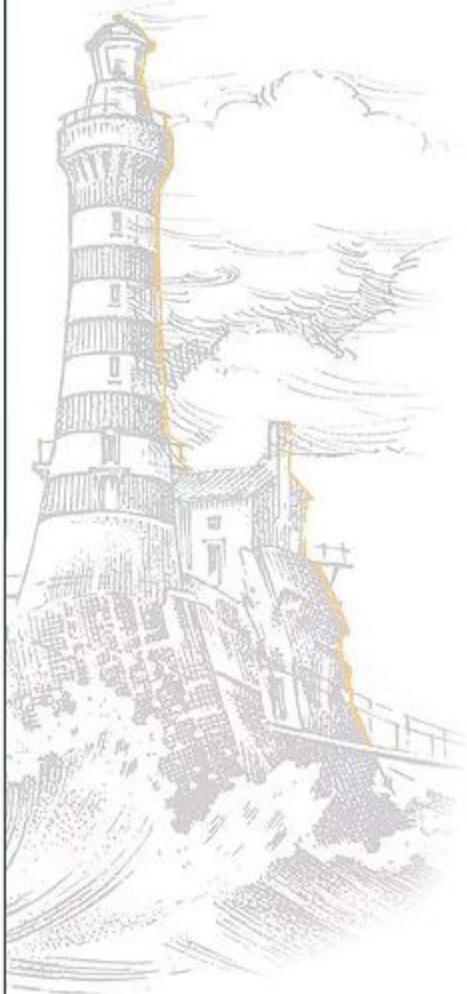
85€

# SEA

INSPIRATION

- Cuttlefish veil •
- Monkfish *ceviche* •
- Bloody mullet •  
on a pepper croute

43€



# BEEF

## INSPIRATION

- Beef tartar, burrata
- Smoked sweetbread, sea lettuce
- Beef short ribs with three cherrie consistencies

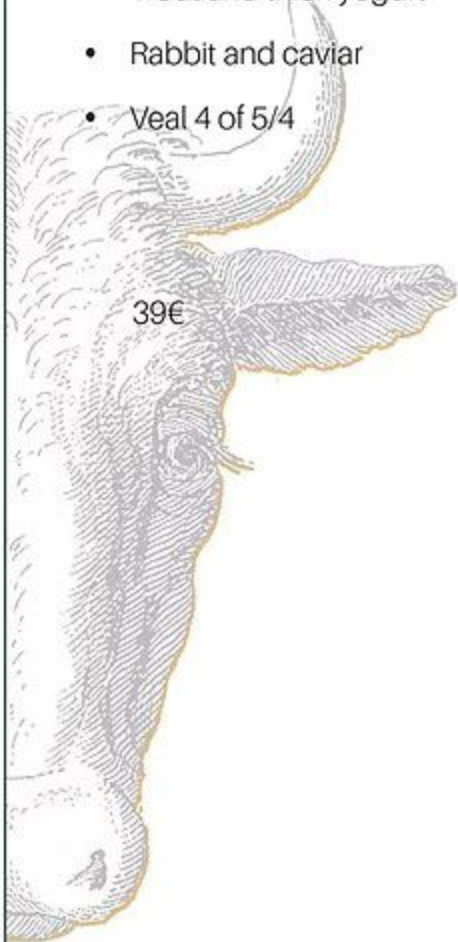
41€

# MIX

## INSPIRATION

- Trout and thick yogurt
- Rabbit and caviar
- Veal 4 of 5/4

39€



## TUNA INSPIRATION

- Slow cooked tuna belly
- Tuna carpaccio, avocado jam, ginger
- Charcoaled squid with peas ice cream

43€

## VEGETARIAN INSPIRATION

- Caprese in Pinewood style
- Grilled ravioli with dust of olive oil, pear *confit*
- Aubergine glasse in triple sauce

39€

