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## WINE PAIRING MENU

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80€ per person

### CANAPÉ ON ARRIVAL

#### Guacamole

Served with Pico de Gallo

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### STARTERS TO SHARE

#### Croquettes of the Day

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#### Langoustine Pil-Pil

with Chili and Garlic

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### MAINS

#### Seafood linguine

Monkfish - Squid - Prawns - Clams

Or

#### OAK Special Sirloin 300g

Pomme Frites - Grilled Mediterranean Vegetables

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### DESSERT

Selection of Desserts

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## WINE PAIRING MENU

110€ per person

### CANAPÉ ON ARRIVAL

#### Partridge Pate

Served on crisp toast, accompanied by fig marmalade

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### STARTERS TO SHARE

#### Peruvian Sea Bass Ceviche

Mango - Avocado - Pico de Gallo - Tiger's Milk

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#### Beef Carpaccio

Caramelised Mushrooms - Rocket - Parmesan Black Truffle Shavings

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### MAINS

#### Grilled Tuna Entrecôte

Sautéed Baby Potatoes - Mushrooms - Cherry Tomatoes

Or

#### Chateaubriand

Purée Robuchon - Pan Fried Padron Peppers

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### DESSERT

Selection of Desserts