

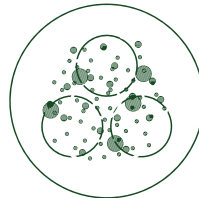
THE TABLE OF THE RETREAT

Mindful dining moments. Culinary creations designed to complement each Retreat through the language of taste.

LAND AND ROOTS

A composition born from the earth and its most authentic elements.

A balance of flavours rooted in the local cuisine, where simple ingredients and craftsmanship come together in an enveloping composition.



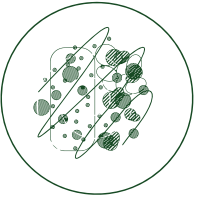
Ingredients:

- Buckwheat
- Chicken in saor
- Apple, sous-vide with thyme and cider vinegar
- Roasted carrots
- Roasted onion
- Toasted mixed seeds
- Mushroom crumble
- Mustard and honey vinaigrette

THE TIME OF SUNSET

A creation designed to gently guide the body towards a state of calm.

Delicate, light flavours that evoke the scents of the evening.



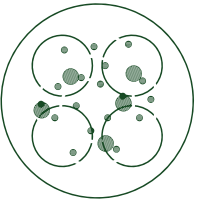
Ingredients:

- Baby spinach and red cabbage base
- Herb-roasted potato
- Steamed beetroot
- Sous-vide salmon with fennel fronds and dill
- Greek yoghurt
- Lemon balm oil
- Sesame and toasted almonds

FROM THE OTHER SIDE OF THE SEA

A meeting between land and sea that speaks of vitality and discovery.

Fresh and vibrant, this composition brings together lightness, savoury notes and aromatic nuances in a natural balance.



Ingredients:

- Herbed bulgur base
- Cucumber, cherry tomatoes
- Marinated red onion
- Sous-vide prawns with lemon and basil
- Taggiasca olive crumble
- Toasted pistachios
- Herb and lime chimichurri

HARMONY

A dialogue between flavours, textures and seasons.

Created for sharing, where sea, land and different textures intertwine harmoniously.



Ingredients:

- Black rice base
- Roasted sous-vide octopus
- Chickpeas
- Semi-dried cherry tomatoes
- Roasted courgettes
- Toasted walnuts
- Roasted lemon mayonnaise