



CAP ST GEORGES  
HOTEL & RESORT

WOLFGANG BECKER  
1 STAR MICHELIN CHEF

| July 28 & 29 |

**Fingerfood**

Balfego-tuna in miso jelly, crab chip, sesame  
beef tartare `sandwich`, black truffle cream



**Menu**

Brittany blue lobster, cool citrus, fresh almonds,  
and mild chili



Hiramasa kingfish-flamed sour cream,  
osietra-caviar, chive



Red Mullet , pine nuts, fennel, tomato, anis-flavour



Raspberry - lychee sorbet, rose water



Limousin-lamb-braised belly and pink saddle mole,  
carrots, roasted onions



Vacherin glace exotic



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



Vegetarian options are available upon request  
(must inform at least 3 days prior to the evening)