



Our Chef William Weiss and his team invite you on a gastronomical travel through Costa Rica for a unique experience and a discovery of local products in constant evolution.





An innovative, precise and sensitive signature cuisine, with French and Japanese techniques adapted to the local gastronomy. We fully respect the product of small producers, who are part of our culinary experiences.

## THE BEGINNING OF THE JOURNEY

\$160

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Trout – Mango – Passion Fruit

Mushroom – Coffee – Egg Yolk

Mahi Mahi – Sesame – Ginger

Angus Beef – Potato – Ponzu Butter

Fresh Cheese – Beetroot – Red Onion

Chocolate Finca Las Amistad

Floating Island - Pineapple – Cilantro

Petits-Fours

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## SEVEN COURSE MENU AMOR LOCO

Taxes are not included



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## THE BEGINNING OF THE JOURNEY

\$120

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Kohlrabi – Tamarind – Soursop

Sweet Potato – Coffee – Balsamic Vinegar

Zucchini Flower – Spinach – Baby Yellow Squash

Carnaroli Risotto – Mushroom – Chive

Cashew Nuts Cheese – Beetroot – Red Onion

Chocolate Finca Las Amistad

Aquafaba – Pineapple - Cilantro

Petits-Fours

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## SEVEN COURSE VEGAN MENU AMOR LOCO

Taxes are not included