MENU

Perch kombucha ceviche

sweet potato crème – tostadas – pickled vegetables – roasted corn *

King crab tail

chicory salad – carrot-wasabi crème – red grapefruit *

Skate wing

vadouvan – porcini mushrooms

Sweetbread

beetroot – brown onion cream – red wine sauce

Beef Rossini style

truffle crème – duck foie gras – pommes Anna - madeira sauce *

Tiramiso

chocolate misocremeux – mascarpone espresso cream – long pepper pear sorbet *

Extra: cheese assortment 22
or as a substitute for dessert 15

* Menu 4 courses 95
Menu 6 courses 135

SPECIALS

Truffle risotto 28

Parmesan foam -marbre lardo di Colonnata and bresaola - quail egg

Oyster 18

Irish mór, smoked on pine needles

leek – kombucha sauce

Can be added as an extra dish in the menu

VEGETARIAN MENU

Radish kombucha ceviche
sweer potato crème – tostadas – pickled vegetables – roasted corn *

Watermelon
chicory salad – carrot-wasabi crème – red grapefruit

Polenta Sorrento lemon
vadouvan – porcini mushrooms *

Beetroot
Le Puy lentils – brown onion crème – hazelnut – red wine sauce

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Celeriac satay
nut pate – pommes Anna *

Tiramiso
chocolate misocremeux – mascarpone espresso cream – long pepper pear sorbet *

Extra: cheese assortment 22
or as a substitute for dessert 15

* Menu 4 courses 95
Menu 6 courses 135