

7 COURSES TASTING MENU

Canapés

Tenerumi and tomato

Beetroot rose, bonito, watermelon, and horseradish

Amberjack, green beans, lovage and eucalyptus

Tortellini, basil, almond, cuttlefish, 'nduja

Catch of the day, grilled baby gem, parsley and anchovies

Or

Olive-crusted Lamb loin and blossomed courgettes

Memento

Oxidized banana, chocolate and whisky

Petit four

7-courses Tasting Menu €235

Wine Pairing 7 glasses €145
Wine Pairing Premium 7 glasses €205

9 COURSES TASTING MENU

Canapés

Tenerumi and tomato

Beetroot rose, bonito, watermelon, and horseradish

Amberjack, green beans, lovage and eucalyptus

Aubergine, prickly pear cactus, oxidized chocolate

Tortellini, basil, almonds, cuttlefish, 'nduja

Sunflower red mullet

Olive-crusted Lamb loin and blossomed courgettes

Strawberry and rocket

Carob and hazelnut

Petit four

9-courses Tasting Menu €260

Wine Pairing 9 glasses €160
Wine Pairing Premium 9 glasses €220

Raw fish has been blast chilled in accordance with Regulation (EC) No 853/2004.
Guests with allergies or intolerances are kindly requested to consult the dining room staff for further information, in accordance with Regulation (EU) No 1169/2011.