

## 7 COURSES TASTING MENU

Canapés

\*\*\*

Sicilian kohlrabi rose, red snapper, strawberry and tarragon

\*\*\*

Amberjack, snow peas, lovage and eucalyptus

\*\*\*

Artichoke, truffle and wild garlic

\*\*\*

Tortellini, basil, almond, cuttlefish, 'nduja

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

**Or**

Samphire-crusted Lamb loin, ash-cooked green peas and red chicory

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Strawberry, green peas and nasturtium

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Oxidated banana, chocolate and whisky

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Petit four

*7-courses Tasting Menu €235*

Wine Pairing 7 glasses €145

Wine Pairing Premium 7 glasses €205

## 9 COURSES TASTING MENU

Canapés

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Sicilian kohlrabi Rose, red snapper, strawberry and tarragon

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Amberjack, snow peas, lovage and eucalyptus

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Scampo, white asparagus, mushrooms and pine

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Artichoke, truffle and wild garlic

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Tortellini, basil, almonds, cuttlefish, 'nduja

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Sunflower red mullet

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Samphire-crusted Lamb loin, ash-cooked green peas and red chicory

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Apple, celery and wine

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Oxidated banana, chocolate and whisky

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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.