

APPETIZERS

Steaktartare

anchovies*, oyster sauce, sweat sour lime

fourteen

Fried egg

chinese savoy cabbage, veal sauce, duck's yolk

nine

Artichoke

celeriac, mixed seeds

twelve

Sweetbread

Nashi pear chutney, liquorice, spring onion

fifteen

Fish tartare

spiced rooster consommé, egg yolk, smoked rice vinegar

thirteen

FIRST COURSE

Jasmine rice congee

lamb tartare, fried shallot, sour turnip greens

twenty

Roasted pumpkin Agnolotti

mushrooms broth, cinnamon, mandarin gel

thirteen

Broccoli gnudi

bagna càuda, mussel, horseradish

fifteen

Dumpling “guō tiē”

Anhui's duck, coffee, nervetti

seventeen

MAIN COURS

Fish fillet

coconut, lime, crunchy ginger

twenty

Beef

peppers sauce, daikon

twenty-four

Brill

bearnaise sauce, dried chinese cabbage

twenty-three

Pigeon

puffed bulgur, smoked chestnut, chinese five-spice, Amaro 81

twenty-eight

Cinta Senese

fermented chinese bean, Treviso red chicory

twenty-two

Water

San Pellegrino - Mineral Water 0,75 cl

Acqua Panna - Natural Mineral Water 0,75 cl

two and fifty

two and fifty

DESSERTS

Upside down

Valrhona 70% dark chocolate , caramel, Hazelnut cream, passion fruit gel

twelve

Beetroot

beetroot soft ganache, almond crumble, marinated beetroot

ten

Blanche

white chocolate mousse Valrhona 35%, chamomile gelly, raspberry sauce, lemon frolla

nine

YO-YO

yogurt semifreddo, shiso crumble, pomelo, caramelized seaweed

nine

TASTING MENUS

(of your choice from à la carte menu)

4 courses**

forty

6 courses***

sixty

8 courses****

eighty

the tasting menu is for every table diner

** appetizer, first course, main course, dessert

*** 2 appetizers, 2 first courses, main course, dessert

**** 3 appetizers, 2 first courses, 2 main courses, dessert

* All the fishes present in the menu are blast freezer according to the clause: “CE 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3”

