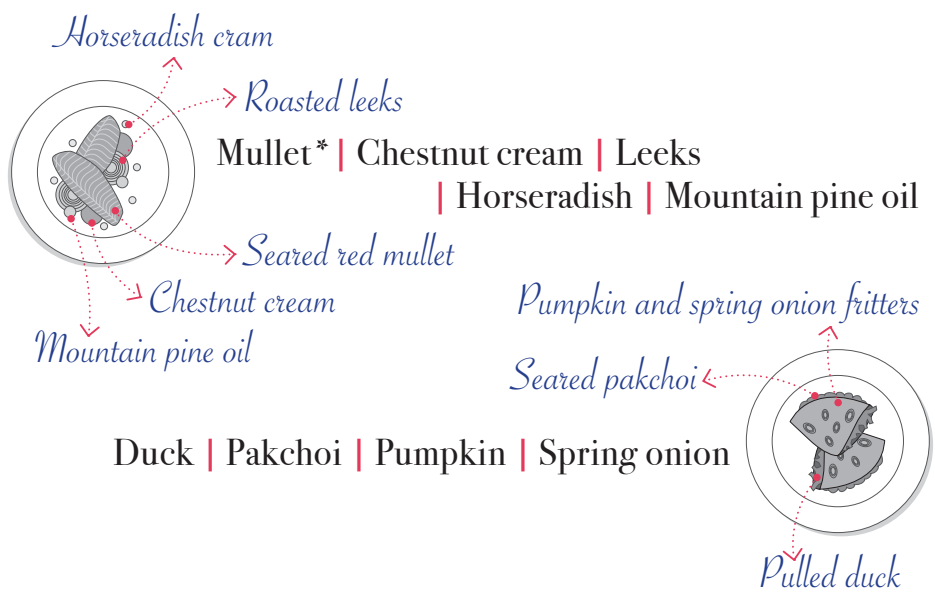


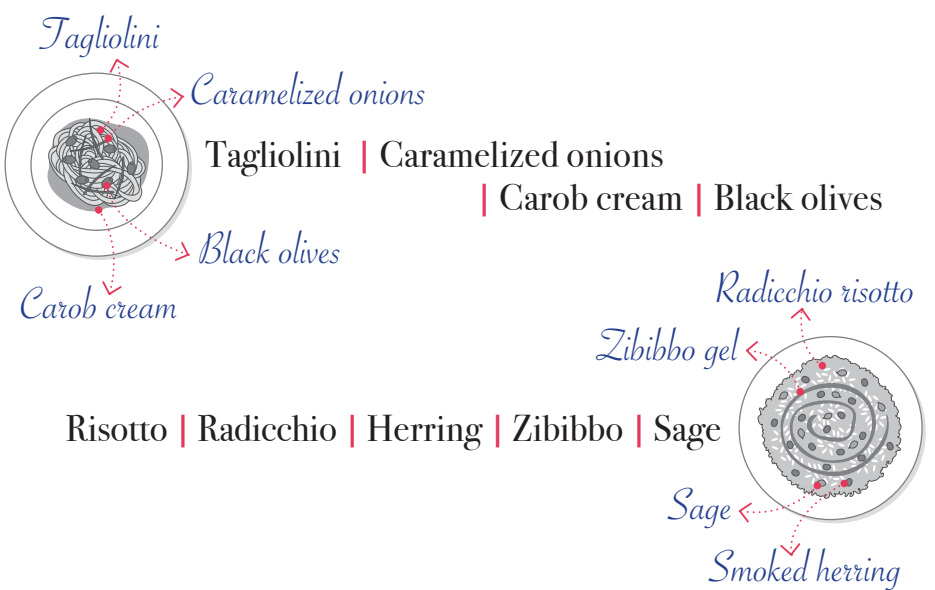
TASTING MENU

100€ per person

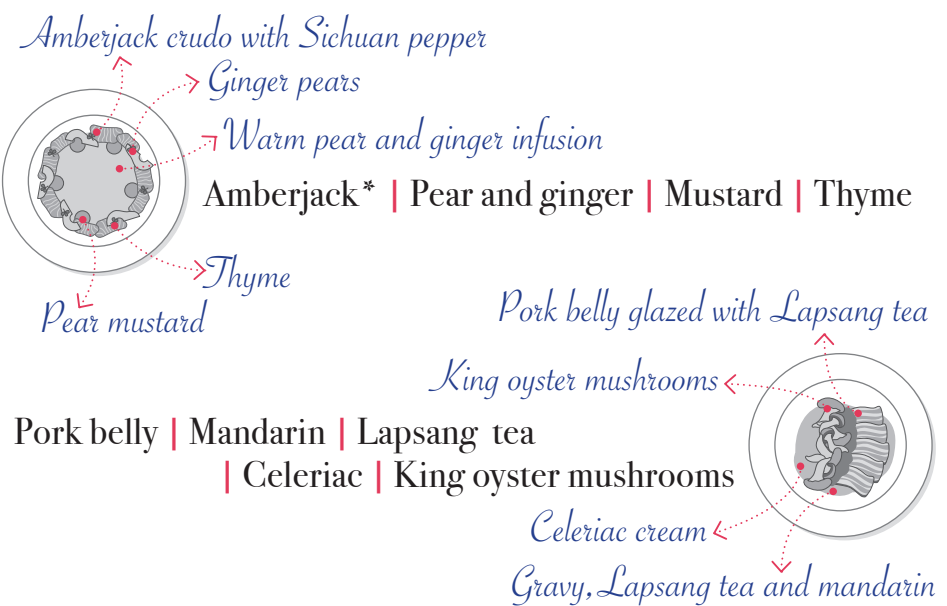
ENTRÉE



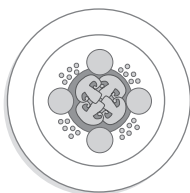
FIRST COURSES



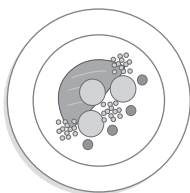
SECOND COURSES



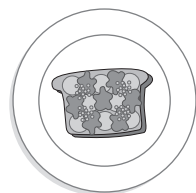
DESSERT OF YOUR CHOICE



Beetroot, Truffle
Amaretti,
Champignon,
Buckwheat



White and dark
chocolate,
Orange, Chili



Banana cake,
Coconut, Coffee,
Maple syrup

*Raw or partially raw fish is subjected to blast chilling process according to Reg. CE 852/04 of the HACCP.
*Blast frozen product according to Reg. CE 852/04 of the HACCP.

WINE PAIRING

A wine tasting itinerary enhances and harmonizes your dinner.
Let our sommeliers guide you through a wine pairing experience that
perfectly fits your taste and matches your selection of dishes.

3 Glasses - 30€

4 Glasses - 40€

5 Glasses - 50€