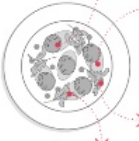


TASTING MENU

100€ per person

ENTRÉE

Smoked herring and chickpeas polpette



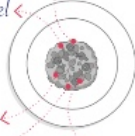
Apple babaganush

Herring and chickpeas polpette
| Green apple | Curly endive

Apples and jalapeño marmalade

Curly endive

Beef tartare



Beetroot and myrtle gel

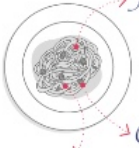
Beef tartare | Beetroot and myrtle
| Walnuts | Lamb's lettuce

Dates and lard pesto

Walnuts | *Lamb's lettuce*

FIRST COURSES

Home-made tagliolini cream with Earl Grey tea

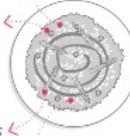


Tagliolini | Earl Grey tea | Capers | Pollen

Capers

Pollen

Asparagus risotto



Lemon

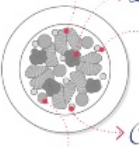
Asparagus risotto | Peanuts | Lemon

Sautéed asparagus

Peanut cream

SECOND COURSES

Salmon crudo



Dill and zucchini salad

Zucchini water

Salmon* | Nettles | Zucchini | Dill | Chamomile

Chamomile gel

Nettle cream

Wine and myrtle pig's cheek



Roasted jewish artichokes

Myrtle pig's cheek | Jewish artichoke
| Pine nuts | Mountain pine extract

Jewish artichokes and pine nuts cream

Mountain pine extract

DESSERT OF YOUR CHOICE



Rice cake,
Sun-dried tomatoes,
Chicory coffee,
Fried sage



Strawberry,
Coconut,
Pink grapefruit



Yogurt mousse,
Almond cake,
Lemon and peas
cream

*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€