

ECHO

7-course tasting menu

BREAD

grissini, Andalusian bread, Gilda, Torkul olive oil, Baratte butter

CRUDO

sea-water cured yellowtail, jalapeño, fermented black garlic
red prawn, sea urchin, Osetra caviar

OCTOPUS

smoked octopus kulen

BLUE LOBSTER

blue lobster agnolotti, sauce coraline, Bloody Mary emulsion

SEABASS

Ikejime seabass, oyster and prosecco pil-pil, coastal herbs,
fermented fennel

SLAVONIAN PORK

confit suckling pig, mole sauce, sorrel emulsion

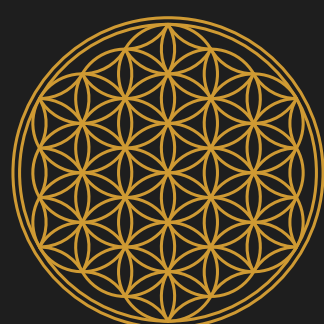
HONEY & YUZU

iced rosemary, honey toffee, yuzu

AMBER

espresso sorbet, chocolate, white miso caramel

PETITE FOURS



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