

# ECHO

7-course tasting menu

125 €

## BREAD

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

## CRUDO & SEA URCHIN

seawater cured meagre, jalapeño, fermented black garlic  
sea urchin, Osetra caviar

## TOMATO

house cured tomato with sea brine, lemon verbena tea,  
aubergine caviar, stracciatella

## BLUE LOBSTER

blue lobster agnolotti, sauce coraline, Bloody Mary emulsion

## SEABASS

ikejime seabass, plankton risotto, Dalmatian coastal herbs,  
prosecco pil-pil, fermented fennel

## PORK

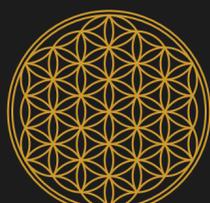
confit Slavonian suckling pig, mole sauce, leeks and sorrel

## CAIPIRINHA

floral meringue, osmosed melon, cachaça

## HONEY & YUZU

iced rosemary, honey toffee, yuzu



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# TERRA

7-course vegetarian menu

105 €

## BREAD

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

## BEET

salt-baked beet, rose infusion, broad beans, aji amarillo,  
jalapeño

## TOMATO

house cured tomato with sea brine, lemon verbena tea,  
aubergine caviar, stracciatella

## EGG & TRUFFLE

egg, black truffle, porcini, Pag cheese

## SEA RISOTTO

plankton, oyster leaf, Grk wine, ali-oli

## AGNOLOTTI

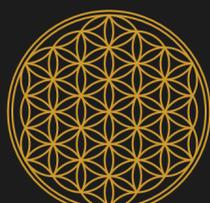
roasted pumpkin agnolotti, dolce di Castelmagno, smoked  
pear, lavender reduction

## CAIPIRINHA

floral meringue, osmosed melon, cachaça

## HONEY & YUZU

iced rosemary, honey toffee, yuzu



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# A LA CARTE

3 courses

95 €

## START

### CRUDO

seawater cured meagre, jalapeño, fermented black garlic

### TOMATO

house cured tomato with sea brine, lemon verbena tea, aubergine caviar, stracciatella

### TARTARE

hand-cut Galician beef, foie gras, black truffle, carta di musica

## INTERMEZZO

### AGNOLOTTI

roasted pumpkin agnolotti, dolce di Castelmagno, smoked pear, lavender reduction

### BLUE LOBSTER

blue lobster agnolotti, sauce coraline, Bloody Mary emulsion

## MAIN

### SEABASS

ikejime seabass, plankton risotto, Dalmatian coastal herbs, prosecco pil-pil, fermented fennel

### BEEF

beef tenderloin, brioche, portobello duxelles, Lika potatoes, foie gras, madeira sauce

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## DESSERTS - 10€

### CAIPIRINHA

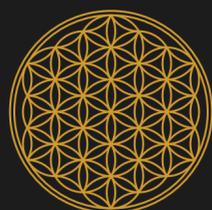
floral meringue, osmosed melon, cachaça

### HONEY & YUZU

iced rosemary, honey toffee, yuzu

### AMBER

espresso sorbet, chocolate, white miso caramel



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