

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

DESSERTS - 10€

CAIPIRINHA

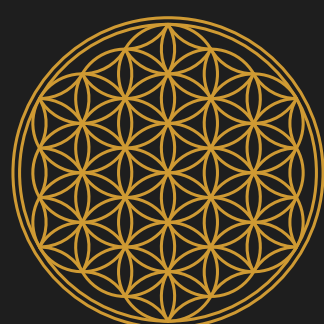
floral meringue, osmosed melon, cachaça

HONEY & YUZU

iced rosemary, honey toffee, yuzu

AMBER

espresso sorbet, chocolate, white miso caramel



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