

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

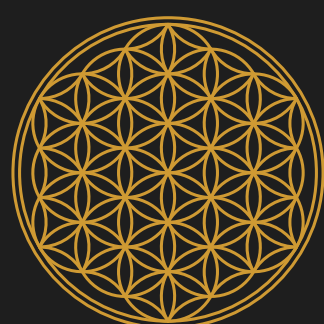
HONEY & YUZU

iced rosemary, honey toffee, yuzu

AMBER

espresso sorbet, chocolate, white miso caramel

PETITE FOURS



ZOI

TERRA

7-course vegetarian menu

BREAD

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

BEET

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

TOMATO

beef tomato tart, olive oil dough, aubergine caviar, roasted pistachio, stracciatella, tomato gelatto

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

HONEY & YUZU

iced rosemary, honey toffee, yuzu

AMBER

espresso sorbet, chocolate, white miso caramel

PETITE FOURS



A LA CARTE

3 courses

STARTERS

CRUDO

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

TOMATO

beef tomato tart, olive oil dough, aubergine caviar, roasted pistachio, stracciatella,
tomato gelatto

TARTARE

hand-cut Galician beef, foie gras, black truffle, brioche

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

TOURNEDOS ROSSINI

beef tenderloin, foie gras, madeira sauce

deserts can be added per your choice
at the end of your dinner

