



A LA CARTE
3 COURSES
100€



START
CRUDO

seawater cured seabream, jalapeño, fermented black garlic

TOMATO

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

TARTARE

hand-cut beef, foie gras, 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, Lika potatoes, madeira sauce



DESSERTS
10€

CAIPIRINHA

floral meringue, osmosed melon, cachaça

DALMATIAN HONEY

iced rosemary, lavender toffee, preserved lemon

AMBER

espresso sorbet, chocolate, miso caramel