

# 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

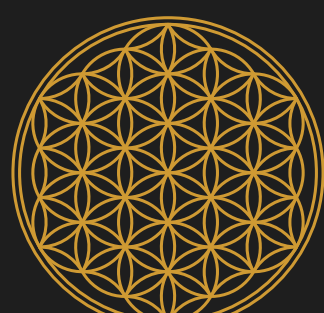
confit Slavonian suckling pig, mole sauce, leeks and sorrel

## CAIPIRINHA

floral meringue, osmosed melon, cachaça

## HONEY & YUZU

iced rosemary, honey to ee, yuzu



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