

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

DESSERTS

HONEY & YUZU

iced rosemary, honey toffee, yuzu

AMBER

espresso sorbet, chocolate, white miso caramel

CHOCOLATE

chocolate mousse, caramel, foam, gelato

