

TASTING MENU

125 per person

190 per person with wine pairing

235 per person with our Premium wine pairing

170 per person with non-alcoholic drink pairing

Chickpea farinata

with smoked ricotta, baby vegetables, sweet and sour turnips and light bagna cauda

Pink shrimp tartare sphere, lemon Seirass ricotta, Virgin Mary, and basil pearls

Risotto

with parsley, black garlic cream, stewed snails, and rye bread

Sole stuffed

with shrimp, coffee-flavored parsnips, celeriac cream, and maple syrup sauce

Guinea fowl filled with raisins,
fondant carrots, quinoa, and orange sauce

Pistachio, strawberry, and lemon tart

Menus include complimentary coffee and mineral water. The tasting menu is for the whole table.
Available at lunch until 1.45pm and at dinner until 9.45pm.