

UNDER *Grain*

DINNER

TO START

Tartare of black angus beef, smoked chantilly, preserved pepper, chilli, 'salt and vinegar'



Plin of guinea fowl confit, duck liver parfait, buffalo milk



'Acquerello' risotto with local prawns, pumpkin, coffee and calamansi

Five Euro Supplement

TO FOLLOW

'Fish du jour', heritage tomatoes, cantabrian anchovies, courgette and green peppercorn sabayon



Milk-fed veal, charred cabbage, dashi vinegar, black garlic and macadamia nuts



Roasted fillet of black angus beef, yellow onions, preserved beetroot and chèvre

Price per person

2 course €65

3 course €80

*Kindly inform us if you have any dietary requirements or
if you suffer from any food allergies.*