

UNDER *Grain*

DINNER

TO START

'Local Langoustine in two servings'
Tartar of local langoustine, ponzu, yoghurt and apple
BBQ langoustine, spicy custard, smoked almond praline
Supplement of ten Euro

Add on Sturia Oscietra 'Prestige' caviar at a supplement of fifteen Euro

'Acquerello' risotto, white meat 'blanquette', cinnamon and sage

Clams cooked in salted butter, Rigatoni 'gentile selection', pickled
onions, aged comté and vin jaune

Add on 'rare' autumn black truffle at a supplement of twenty Euro

TO FOLLOW

'Fish du jour' glazed with brown butter dashi, local snails à la 'grenobloise', Marsala emulsion

Pot-roasted local pork, celeriac and apple purée, celeriac 'carbonara', preserved dill

Slow-cooked short rib of black angus beef,
pizza of Jerusalem artichokes, Cantabrian anchovies, ox tongue, black garlic and parmesan

Two course at seventy Euro per person
Three course at eighty five Euro per person

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