

# DINNER

## TO START

**'Local prawn in two servings'**  
Tartar of local prawn, ponzu, yoghurt and apple  
BBQ prawn, 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',  
sauce nantua**

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

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

Two course  
Seventy Euro per person

Three course  
Eighty Five Euro per person

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