



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

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

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**Sopressini with clams, fricassée of peas  
and morels, vin jaune**

TO FOLLOW

**'Fish du jour' glazed with smoked  
brown butter, fennel and apple  
condiment, dill, oyster emulsion**

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

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

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**Slow-cooked rump of Australian  
Wagyu beef, pizza of confit onions,  
Cantabrian anchovies, ox tongue,  
black garlic and parmesan**

Two course  
Eighty Euro per person

Three course  
Ninety Five Euro per person

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