



TASTING MENU

Snacks



Local Calamari with onion dashi, preserved cabbage and pomelo



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



Iberico Lamb, organic carrots, bergamot, pickled walnut condiment, timut oil



VB baked and glazed white chocolate cheesecake, passionfruit sorbet



Coffee and petit fours

Food Menu
One hundred and twenty five
Euro per person

Wine Pairing
Seventy Euro per person

*The tasting menu can only be ordered
by the entire table until 21:30hrs.*