

TASTING MENU

Snacks



Mussels, passion fruit and gorgonzola dolce



Sopressini with roasted shitaki and pickled mushrooms, black garlic parmesan froth



Milk-fed veal, organic carrots, bergamot, pickled walnut condiment, timut oil



Warm chocolate mousse of dark Samana (70%), caviar ice cream, granola



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.*