

TO START

Mussels, passion fruit and gorgonzola dolce

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



Caramelized veal sweetbread, local langoustine,
lardo di Colonnata, lemon and caper

Supplement of ten Euro



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

TO FOLLOW

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

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



Barbary duck 'Label Rouge', burnt
turnip, clementine and coffee



Slow cooked rump of American
Wagyu beef, tempura of asparagus,
black truffle purée and tarragon

Supplement of ten Euro

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.*