

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**

Add on Périgord black truffles at a  
supplement of twenty Euro

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 Australian  
Wagyu beef, tempura of asparagus,  
black truffle purée and tarragon**

Supplement of ten Euro

Add on Périgord black truffles at a  
supplement of twenty 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.*