

TO START

**Mussels, passion fruit and "gorgonzola dolce" cheese**  
Add on Sturia Oscietra 'Prestige' caviar at twenty Euro Supplement

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

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**Local Langoustine " three Ways"**  
(Langoustine tartare, BBQ Langoustine Choron  
mousseline, Ravioli of Langoustine,  
smoked coconut froth)  
Supplement of twenty euro

TO FOLLOW

**'Fish du jour' glazed with anchovy brown butter,  
salt-baked beetroot, charred local cherry tomato  
raspberry emulsion , buffalo milk**  
Add on Sturia Oscietra 'Prestige' caviar  
at twenty Euro Supplement

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**Loin of milk-fed veal, horseradish 'creme crue',  
tartlet of zucchini, green olives and feta  
cheese, Madeira sauce**

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**Slow cooked Rump of American Wagyu Beef,  
charred local calamari, black garlic,  
celeriac vinegar sauce**  
Supplement of fifteen 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.*