

Prain
STREET

Menu 3-course

To start

Lasagne 'nera' with calamari, squid ink, Nduja

or

Twice-baked comté soufflee, pear & candied walnut salad, honey & trufflee dressing

To follow

Local fresh fish, 'Vichyssoise garni', black olives, brown butter aged vinegar dressing

or

Milk-fed veal 'Milanese', chicory & hazelnut salad

To finish

Mille-feuille of caramelized 64% Valrhona dark chocolate and pistachio crèmeux, white chocolate ice-cream, caramel & yuzu

or

Glazed passion fruit tart, yogurt ice-cream

€55 per person

Kindly inform us if you have any dietary requirements or if you suffer from any allergies