

## **MENU**

SNACKS CHARCUTERIE

| Crispy pigs ears, mustard & tarragon mayo                          | €6 each | Serrano ham        | €15 |
|--|---------|--------------------|-----|
| 'Lasagnette fritti' mozzarella di bufala,                          |         | Salchichón Ibérico | €15 |
| Parmesan emulsion  | €8 each | Chorizo            | €15 |
| Mimolette and candied walnut beignet, grape & raisin condiment     | €7 each | Trio               | €20 |
| 'B & W' Black ink and white fish beignet, coconut yoghurt emulsion | €8 each |                    |     |

## TO SHARE OR NOT TO SHARE

Grain seasonal salad €16

Lasagne 'nera' with calamari, squid ink, Nduja €19/€22

Twice-baked comté soufflee, pear & candied walnut salad, honey & trufflee dressing €18

Linguini 'Gentile selection', cacio e pepe with pistachios & lemon €18/€21

'Acquerello' risotto with curried Jerusalem artichokes & chorizo €17/€20

Mezze Maniche 'Gentile selection' with seafood 'Amatriciana' €22/€25

Casarecce 'Gentile selection', with rabbit ragout, saffron, capers €19/€22

Milk-fed veal 'Milanese', chicory & hazelnut salad €28

'Assiette' of local rabbit, mustard & tarragon €30

Grilled rib-eye of black Angus beef, 'onion garni', mushroom sauce €34 Local fresh fish, 'Vichyssoise garni', black olives, brown butter aged vinegar dressing €28

## SIDE ORDERS DESSERTS

| Triple cooked skin-on wedges               | €6 | Warm Almond cake, caramelized apple,                                   |                  |
|--|----|--|------------------|
| Pan fried potato & parmesan terrine,       |    | marinated raisins in calvados, cinnamon ice                            |                  |
| charred onions                             | €6 | cream  | €9               |
| BBQ local mushrooms, dashi mushroom glaze  | €6 | Mille-feuille of caramelized 64% Valrhona dark chocolate and pistachio |                  |
| Grain 'Caponata'                           | €6 |  |                  |
| BBQ local cabbage with spiced brown butter |    | crémeux, white chocolate ice-cre<br>caramel & yuzu                     | eam,<br>€10      |
|  |    | Selection of homemade ice-crear and sorbets.                           | ms<br>€3 p/scoop |
|  |    | Glazed passion fruit tart,   |                  |
|  |    | yogurt ice-cream   | €9               |
|  |    | Selection of international cheese                                      | es €20 /         |

'Carte Blanche' - Surprise Sharing Tasting Menu - €65 Per Person Pasta Tasting Menu - €50 Per Person Sommelier Wine Experience - €35 Per Person

The tasting menu  $\delta$  sommelier experience can only be ordered by the entire table until 21:30hrs.

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

All prices are inclusive of VAT