

TO START

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

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**Fricasse' of local snails and chanterelles, sweet spices,
smashed burratina, black garlic, lardo di colonnata**
Add on Perigord black truffles at a supplement of twenty euro

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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**
Add on Perigord black truffles at a supplement of twenty euro

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**Slow cooked Rump of USDA black angus Beef,
charred local calamari, black garlic,
celeriac vinegar sauce**
Supplement of fifteen Euro
Add on Perigord black truffles at a supplement of
twenty euro

Two course
Eighty Five Euro per person
Three course
One Hundred Euro per person

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