

Grand Tasting Menu €125,00

For all guests dining at the same table

If you wish a shorter tasting menu, you can skip 2 same courses € 110,00

Dirty cuttlefish... • • • • •

'Beccafico' style and chicory

Hoink hoink... Cel •

Cel ribs, 'taragna' polenta and vinegar

Raw Marango beef • •

Celeriac, plankton, whisky flavoured parmigiano and white truffle scent

House made 'Ravioli' filled with lamb 'brodetto' style • • •

Eggs, capers, parsley and lemon

Quail Bbq • • • • •

and Goji berries

Millefeuille? • • •

Celeriac, vanilla Chantilly cream, red fruits, caramel ice cream and noisette butter

*Please talk to our Sommelier and consult our wine list
in order to tailor a wine pairing for this Tasting Menu.*

More suitable and exciting paths are available.

Thank you!6t

Please find below the list of ingredients that may cause allergies (pointed out on each course with a referenced color)

- Cereals with gluten: wheat, rye, oat, spelt, kamut
 - Milk and dairy
- Fish, Crustaceans, Shellfish and derivatives
 - Eggs and derivatives
- Dried fruit, seeds, peanuts and nuts, soy