
COURSES

3 (€35,-)

4 (€45,-)

5 (€55,-)

6 (€60,-)

- amuse -

KATAIFI SCALLOP

Wakame – edamame – avocado / Daikon / Sake air

Wine: Marayo , Godello 6,-

FAKE TARTARE

Bio Italian tomato / Carasatu bread / Olive oil foam / pickled vegetables

Wine: Tenuta Roveglia, Lugana 6,-

BEETROOT RISOTTO

Ricotta / Peppers / Kalamata olives / Parmesan / Black truffel

Wine: Saint-Véran, Chardonnay 8,-

BLACK COD FROM THE JOSPER

Sorrel / White wine / Ginger

Wine: Saint-Véran, Chardonnay 8,-

TATAKI OF DRY AGED ENTRECOTE

Salsify / Wild mushrooms / Green peas

Wine: Etna, Nerello mascalese 8,-

HOT & COLD

Red fruit sorbet / Cookie crumbs / Chocolate mousse

Wine: Plaisir, Moscato 7,-
