



Spring 2024

Raw crustaceans, smoked mussels water and dill - 30

Roasted quail, cauliflower and black garlic - 28

Roasted cardoncello, mushroom stock and crème fraîche - 25

Tagliolini with miso, shiitake, and whitefish in dashi broth - 30

Smoked risotto, bay and sheep tartare - 28

Buttons with goat's cheese and peas in green stew - 28

Grilled fish with fermented corn - 36

Pigeon with wild herbs - 36

Celeriac in Wellington style with saffron sauce - 32

Tart with wheat, camomile and apple - 16

Cacao Crudo chocolate 70% and rhubarb sorbet - 16

Fig leaves ice cream, peanuts and elderflower - 16

Sheep mousse and beeswax ice cream - 16

Selection of cheeses, mustard and cocoa bread - 25

Whole wheat flour Molino Sobrino bread and salted butter - 5 p.p.

Dry aged fish

A la carte - least 2 courses for person



Spring 2024

9-course tasting menu

chosen by chefs

120

7-course tasting menu

95

Raw crustaceans, smoked mussels water and dill
Roasted cardoncello, mushroom stock and crème fraîche
Buttons with goat's cheese and peas in green stew
Tagliolini with miso, shiitake, and whitefish in dashi broth
Grilled pigeon and wild herbs
Almond granita, cardamom and capers
Fig leaves ice cream, peanuts and elderflower

7-course vegetarian tasting menu

95

Quail egg, fermented cashew and vignarola
Roasted cardoncello, mushroom stock and crème fraîche
Buttons with goat's cheese and peas in green stew
Risotto, fermented white asparagus and marinated yolk
Celeriac in Wellington style with saffron sauce
Almond granita, cardamom and capers
Cacao Crudo chocolate 70% with rhubarb sorbet

Pairing

Wine pairing 7 glass for 9-course tasting menu - 70
Wine pairing 5 glass for 7-course tasting menu - 60
Pairing of juices and kombuchas for the 7-course menu - 50

Bread included in tasting menu

The tasting menu are for all the tables