



Menu

Starters

Poached egg, gorgonzola soup, sprout, snail caviar

€ 20

Hamberjack carpaccio, scallop, oyster, Bloody Mary ceviche, beetroot rice wafer

€ 22

Rabbit, grilled leek, Castelmagno fondue, grain hazelnut, Gavi wine jelly

€ 18

Green globe artichoke, parsley and garlic ice cream, helichrysum, almond, aromatic bread crumble

€ 18

First Courses

Spaghetti, sea urchins, sweet garlic cream, salad cress, chilli, eucalyptus

€ 26

Plin ravioli, corn cream, soused monkfish, shellfish, lovage, purslane

€ 20

Lukewarm pasta, broad bean and peas, basil oil, yolk bottarga

€ 22

Riso Carnaroli, Saffron, veal marrow, its sauce, bay leaf

€ 26



Main Courses

Pil pil cod, chard, crusco pepper

€ 28

Mediterranean bouillabaisse, clams

€ 34

Black pork collar, its sauce scented with fennel, Yucca, black garlic, acerola, wild rocket

€ 27

Duck breast flavoured with aromatic spices, Vermout glazed carrot

€ 24

Sweet ending...

Goat milk ice cream, beetroot, karkadé, nuts streusel

€ 10

Chocolate in three textures, Java Pepper

€ 10

Yuzu mousse, chocolate financiers, pumpkin seeds brittle

€ 10

*Please be informed that some foodstuffs are processed with the blast chilling temperature according to the European Reg. n85r/04
For information about the allergenic ingredients (Regulation FIAC) please contact the restaurant manager.