



TO START THE ROUTE

Fine de Claire n°2 fried oysters, citrus vinaigrette gel	13€
Mille-feuille bread, marinated peppers, smoked sardine, parsley butter	4.5 unit
Selection of Mediterranean cheeses and cured meats, marmalade	12€
Organic egg, potato and parmesan foam, Jerusalem artichoke, black truffle	11€
Black Angus roast beef, mizuna, comté, gribiche sauce	14€

RAW

Corvina tartare, cucumber, avocado, marinated beetroot, capers	13€
Pumpkin carpaccio, chestnut, sage, anchovy sauce	9€
Veal tartare, bone marrow, tuna sauce, capers, polenta puffs	14€

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Volta baba ganoush, courgette, tomato confit, salted ricotta	12€
Cauliflower couscous, mixed vegetables, marinated apple, yoghurt, citrus caviar	13€
Onion, truffle	10€
Tomato salad, nectarines, shaved halloumi, hazelnuts, honey and mustard vinaigrette	12€

LAND AND SEA

Ossobuco, bone marrow, celeriac	25€
Ribeye, truffle mash, padron pepper	9€ per 100g
Hake, clams, green sauce	20€
Mixed seafood stew, daily selection of fish from the market (min. 2 pp)	39€
Culurgiones, pecorino, potato, mint, truffle	16€
Tagliolini, cockles and bottarga	22€