

TASTING MENU

Amuse bouche

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Marinated rabbit, red prawns, herbs *cabonara* and *chufa*

Sea urchin curd, artichoke, yuzu and noisette butter

Ravioli with stuffed tuna, leek and oxtail consomme

Tubetti, pumpkin, balsamic and parmesan miso

Red mullet, *fregola*, sea snails and buttermilk

Roasted pigeon, bell peppers and lavender

Shiso, citrus and matcha

Cardamom pannacotta, celeriac and pine nuts

Petit-fours

170€

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Wine pairing

87€

