

OROBIANCO MENU

Amuse bouche

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Sea urchin curd, artichoke, yuzu and noisette butter

Spaghetti, bone marrow, saffron and "gremolada".

Smoked risotto, coffee and capers

Eel, rice tagliatelle, onions consommé

Lime, lemon and bergamot

Peanut, caramel and tamarind

Petit-fours

140€

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Wine pairing

65€

Only served to the entire table

