

# OROBIANCO MENU

Amuse bouche

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Sea urchin curd, artichoke, yuzu and noisette butter

Paccheri, grapefruit, norway lobster and caviar.

Smoked risotto, coffee and capers

Eel, rice tagliatelle, *aglio olio e zenzero*

Citrus, mango, apricot and verbena

Peanut, caramel and tamarind

Petit-fours

140€

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Wine pairing

65€

Only served to the entire table

