

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, pumkin, balsamico and parmigiano miso

Red mullet, *fregola*, sea snails and buttermilk

Pigeon, fermented plum, pine and *pastela*

Shiso, citrus and matcha tea

Peanut, caramel and tamarind

Petit-fours

170€

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Wine pairing

87€

Only served to the entire table

