



MENU

Beef tartare marinated mustard / egg yolk jam / radish / blue potatoes chips	7.00 €
Marinated mackerel wasabi mayo / daikon radish / burnt cucumber / wakame / green oil	6.00 €
Smoked ricotta caramelized beets / beets sponge / pecan / basil oil / beets powder	6.00 €
Oxtail 'consommé' ,crudite' / oxtail croquet / ,shimeji' mushroom	5.00 €
Seafood soup with salted salmon, mussels and shrimps	7.00 €
Wine set (2 pax) blue cheese / ,brie' cheese / prosciutto / grissini / artichokes / olives	11.00 €
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Corn fed chicken breast mini potatoes / corn muslin / Brussels sprout / shallot / plum sauce	11.00€
Red mullet saffron potatoes / clams / crispy shallot rings / guazzetto sauce	11.00€
Matured beef steak grill vegetables / parsnip muslin / Porto sauce	16.00€
Mussels white wine sauce / potatoes	10.00€
54°C pork caramelized beets / mustard and sage crumbs / apple gel / chanterelle	9.00€
Risotto pumpkin puree / marinated pumpkin / pumpkin seeds / radish / Grana Padano	8.00€
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Crème brûlée passion fruit gel / mango ,cremeux' / passion fruit sorbet / coconut snow	5.00€
Sea buckthorn panna cotta white chocolate mousse / sea buckthorn gel / black chocolate ,cremeux'	5.00€
Chocolate mousse pistachio cream / vanilla ice cream / coffee sponge / anise meringue	6.00€

* Please, ask waiter for information about any allergens, other substances that may cause intolerance and GMOs that food may contain.