

STARTERS

Platter of cured meats 21€

3-year-aged Dalmatian prosciutto, budola aged in red wine, premium organic venison salami

Beef tartare 22 €

Beef tartare, crispy potato, pickled mustard seeds, chive mayo, cheese mousse

Fish soup 12 €

Hand made agnolotti, fish aspic

Mediterranean salad 23 €

Scallop confit, fried squid, smoked tuna, seasonal salad, dried fig and carrot gastrique

Tuna Tomato 22 €

Roasted tuna seasoned with garum, roasted tomato relish, green tomato salsa, sea herb consomme

22 € Skate fish

Skate fish roasted in brown butter, mussel sauce, zucchini and leek seasoned with XO sauce, bottarga, furikake, red wine vinegar gel

Red gurnard 22 €

Red gurnard marinated in leche de tigre, parsnip cream, grapefruit granita, dulse seaweed

Dumpling carrot chickpea 25 €

Dumpling filled with smoked carrot and chickpea ragout, fermented paprika sauce, almond cream, fennel

Peach burrata 18 €

Burrata, tomato and hazelnut dressing, lavender-infused peach, croutons, seasonal salad

MAIN COURSES

Line – caught Hake 38 €

Steamed hake fillet, cuttlefish and kohlrabi ragout, gnochetti, pil-pil sauce, seaweed gel

Langoustine risotto 33 €

Acquerello rice, langoustine, fennel salad with orange and preserved lemon, pickled langoustines

Pagrus 39 €

Seared white fish fillet, chard, smoked green beans, potatoes, citrus beurre blanc, garlic and anchovy sauce

Culurgiones ossobuco 28 €

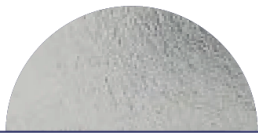
Homemade pasta stuffed with osso buco, parmesan sauce, wild garlic oil

Lamb Pithivier 45 €

Lamb pithivier, slow-roasted lamb shoulder, pea purée, organic leafy salad, lamb demi glace

Dry–age ribeye Steak 48 €

Dry–aged rib–eye, parmigiana, oxtail croquette, smoked aubergine purée, herb sauce, demi-glace



TASTING MENU

*Chef Curated*

95 €

A multi-course dinner by the chef is available for guests who want to experience the kitchen in full. The menu changes with the season and the day’s best ingredients, with each course built to flow naturally from one to the next.

