

Menù San Valentino



Amuse-bouche

Crunchy tomato heart with butter and anchovies
Osso Buco Croquette, saffron mayonnaise

Brioche bread with whipped beetroot butter
Mixed seed breadsticks
Tigelle

Starters

Langoustine, white chocolate and rose
Grilled sweetbreads, sea urchin, shiso and pear

Firt Course

Cavatelli pasta with artichokes, mantis shrimp and almonds

Main Course

Trout, roasted carrots, chermoula and pil-pil sauce

Pre-Dessert

Head or heart? Sweet or savoury?

Dessert

Chocolate, nougat and sour cherries

Petite Patisserie

Bacio di dama with dulce de leche
Mini churros

Menù

90€ pp

Menù + wine pairing

120€ pp

