

EXEMPLE MENU - DINNER

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

SNACKS

OYSTER VERJUS, SHALLOT
6€

OYSTER BEURRE BLANC, BACON
7€

FOCACCIA, SALTED BUTTER
6€

STARTERS

HAMACHI TARTARE, CORN, SALTY FINGERS
18€

TOMATOES, SHALLOT, RICOTTA, BASIL
15€

SARDINES, GREMOLATA, BOTTARGA
16€

BEETROOT, SMOKED EEL, NECTARINE, SHISO
14€ - Supplement Truffel 10€

HISPI CABBAGE, PARMESAN,
MUSHROOM, SUMMER TRUFFLE
20€

MAIN

PLAICE, DEVIL SAUCE, KALE, SPINACH
30€

HALIBUT, SAFFRON, NORTH SEA SHRIMPS, LETTUCE
34€ - Supplement Truffel 10€

GNOCCHI, BELL PEPPER, COURGETTE, BASIL
24€

DESSERT

CHEESE SELECTION 14€

CHEESECAKE, PLUM, MINT 10€

FOCACCIA ICE CREAM, APRICOT, CARDAMON 10€

ICE CREAM (DAILY SELECTION) 11€

CARTE BLANCHE (5 COURSES) 60€

WINE PAIRING (5 GLASSES) 50€

EXTRA FOCACCIA 6€

SUPPLEMENT CHEESE 14€

SOIRÉE