



Chapter 1

Line caught sea bass tartar | pickled mussel chantilly | Granny smith apple 12

Braised rabbit belly | Piment d'Espelette | potato foam 12

Goat cheese cremeux | heirloom cherry tomatoes | walnut pesto 12

Asparagus tips | cured hen's egg yolk | Roquefort cheese 12

'Nduja Acquerello Carnaroli risotto | calamari | pumpkin & sunflower seeds 13

Duck & preserved orange Anglotti | dashi broth | pickled turnips 13

Chapter 2

Sirloin of beef steak | Fork & Cork onion | peanut Sambal 26

Crusted grey meager | cauliflower & squid ink purée | beurre Nantais 24

Local pork cutlet | king oyster mushroom | pork sauce | mustard mayonnaise 24

Fillet & pressed flank of Lamb | black garlic & aubergine | miso glaze 25

Cheese cottage pie | marinated mushrooms | 10 year old Leonardi balsamic 23

Synopsis

Our team of chefs will prepare 5 surprise courses for you.

The menu must be partaken by the entire table.

58 p.p

Bon Appetit

Chapter 3

Madagascar vanilla pannacotta | toffeed apple | apple croustillant 7
Rum baba | fresh mango & fresh mint salad | moscovado cream 7
Opera gateau | Tonda Gentile hazelnuts from Piedmont | white chocolate ice-cream 7
Homemade imqaret | medjool date & local lemon purée | fennel ice-cream 6
Cheese assiette | homemade pear & raisin chutney | sourdough bread 12

Port (5cl)

1966 Kopke Colheita 25 | 1975 Kopke Colheita 20 | 1987 Kopke Colheita 16
1999 Kopke Colheita 7 | 2000 Kopke Colheita white 7 | 2001 Kopke Colheita 8
2003 Kopke Colheita 7 | 2007 Kopke Colheita 6 | 2008 Kopke Colheita 8

Dessert wine (10cl)

Gran Reserva Noble Sémillon 2017 *Viu Manent, Colchagua-Chile* 8
Maury aged 20 years *Mas Amiel, Languedoc Roussillon-France* 11

Sherry (5cl)

El Candado Pedro Ximénez 7 | Valdespino Solera 1842 Oloroso VOS 7

Grappa (5cl)

Bepi Tosolini Chardonnay 11 | Nonino 'Monovitigno' Moscato 7 | Bepi Tosolini Whiskey (bottled 2001) 13 |
Nonino Vuisinar Riserva 5 | Nonino 'Monovitigno' Prosecco 7