



## Cold starters

<b>Marinated raw scampi,</b> vanilla-scented tomatoes, scampi tartare, almond sauce	€ 38,00
<b>Carpaccio of daily fresh fish,</b> yellow date tomato cream, <i>wakame</i> seaweed with caviar, smoked oyster	€ 28,00
<b>Smoked salmon,</b> fennel in various textures, lemon verbena sauce, butter with fennel seeds	€ 20,00
<b>Assorted raw seafood delicacies</b> <i>marinated scampi, carpaccio of daily fresh fish, tuna sashimi, scallop tartare</i>	€ 48,00
<b>Assorted cooked seafood delicacies</b> <i>creamed cod spread, marinated Cantabrian anchovies, octopus, crispy cannelloni filled with prawns</i>	€ 25,00
<b>Beef consommé</b> with Black Angus beef <i>tataki</i> , parsley mayonnaise, carrot cream with miso paste, Parmesan	€ 20,00
<b>Crispy venison tartare,</b> juniper mayonnaise, spicy quince <i>mostarda</i> , black walnut	€ 20,00
<b>Karst prosciutto from Tošč butcher shop,</b> dried bread foam, young goat cheese, and <i>Teran</i> wine gel with honey	€ 28,00
<b>Roasted fennel with hazelnut mayonnaise,</b> soy and bean cream, fennel oil, and fennel flower powder	€ 16,00

*Dear guests, despite complying with all the HACCP standards and great effort put in verifying and purchasing fresh and high-quality ingredients, consumption of raw seafood may represent a risk for food poisoning, as the ingredients are not heat-treated. Heat-treatment would in fact mean a higher level of security.*

## Soups

<b>Foaming soup of sea lettuce and green apple,</b> poached oyster, crispy seaweed, salmon caviar	€ 16,00
<b>Oxtail consommé,</b> <i>gnudi</i> with chicken liver and candied lemon	€ 14,00
<b>Creamy leek soup,</b> smoked eel, crispy potato bits	€ 18,00

## Warm Starters

<b>Poached eggs</b> on Jerusalem artichoke and morel ragout, Parmesan foam, truffle	€ 14,00
<b>Gragnano spaghetti with seafood crustaceans</b> and date tomato ragout, cooked in seawater	€ 30,00
<b>Aquarello risotto with saffron,</b> shellfish, and fish bone caramel	€ 30,00
<b>Fettuccine pasta with sea urchins</b> and candied lemon, parsley coulis, and <i>colatura di alici</i>	€ 22,00
<b>Seared scallop,</b> <i>beurre blanc</i> with caviar, grated smoked egg yolk	€ 24,00
<b>Plin ravioli with duck confit,</b> duck jus with black trumpet mushrooms, smoked goose prosciutto, foie gras emulsion, and apple	€ 27,00
<b>Paccheri pasta with mixed tomato ragout,</b> pepperoncino, <i>stracciatella</i> cheese, and basil foam	€ 15,00
<b>Hemp flour gnocchi,</b> wild boar ragout, blueberry and juniper reduction	€ 15,00
<b>Snails</b> Parsley crumble, potato foam, confit snails, beetroot cream and snail caviar, snails au gratin, brioche, snail ragout, and smoked butter	€ 30,00
<b>Risotto with black trumpet mushrooms and tubers,</b> black beans, and autumn truffle	€ 22,00

## Main Courses

<b>Cod fillet,</b> saffron potato cream, buttery fish sauce with citrus, daikon and beetroot	€ 26,00
<b>Tuna belly,</b> porcini ketchup, mushroom consommé, <i>puntarelle</i> , and <i>shimeji</i> mushrooms	€ 39,00
<b>Roasted octopus,</b> hummus, pumpkin and bergamot sauce	€ 26,00
<b>Duck breast,</b> pomegranate and red onion <i>jus</i> , <i>shiso</i> purée, parsnip and mushroom taco	€ 27,00
<b>Veal rib,</b> glazed with beef tongue <i>fond</i> , celeriac <i>millefeuille</i> , Bernese sauce with cocoa	€ 34,00
<b>Braised venison ossobuco,</b> confit beetroot, sweet-and-sour pickled rhubarb, beetroot relish	€ 26,00
<b>Tempèh glazed with leek and celery reduction,</b> roasted leek, layered potato terrine, celery cream, leek leaf ash	€ 24,00

## Special Offer

<b>Wild fish</b>	€ 120,00/kg
<b>Wild fish in a salt crust</b>	€ 130,00/kg
<b>Adriatic scampi</b>	€ 140,00/kg
<b>Lobster / crayfish</b>	€ 160,00/kg
<b>Oyster</b>	€ 8,00/piece
<b>Farmed fish</b>	€ 95,00/kg
<b>Farmed fish in salt crust</b>	€ 105,00/kg
<b>Fiorentina</b>	€ 105,00/kg
<b>Tomahawk</b>	€ 105,00/kg
<b>Mixed local cheese platter</b>	€ 100,00/kg

## Desserts

<b>Crème brûlée</b> with seasonal fruit and almond crumble	€ 8,00
<b>Hazelnut pie</b> with brown butter ice cream, espresso gel and salted caramel	€ 10,00
<b>Chocolate soufflé</b> with almond, crème anglaise and mandarin sorbet	€ 10,00
<b>Mousse of caramelised white chocolate,</b> pear carpaccio and Williams pear sorbet	€ 12,00
<b>Seasonal dessert</b> inspired by our pastry chef	€ 12,00

<b>Cover charge</b>	€ 6,00
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