

SENSORIALE

Tomato, banana, meadowsweet, pine nuts, Taggiasca olive

Caramelle, langoustine, mushroom, sobacha, dill, orange

Tagliolini with black truffle

Monkfish, carrot, XO, spianata, mussel, satay, peanut

Beef fillet, artichoke, Lapsang, Kampot green pepper, mescal, samphire

Fig, honey, vanilla, Tasmanian pepper, balsamic vinegar

Fennel, strawberry, white chocolate, calamansi

180€

Wine pairing 85€

All our menus are served for the entire table.

For more information on allergens, please contact a waiter.