À LA CARTE

Starters

Scallop, dashi, coconut, celery, date, kaffir lime, caviar, eucalyptus

Tagliolini with black truffle

Risotto, sea urchin, butternut squash, apricot mostarda, Castelmagno, savory

Main courses

Tagliolini with black truffle

Risotto, sea urchin, butternut squash, apricot mostarda, Castelmagno, savory

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

Duck, smoked eel, beetroot, fir, black garlic, red Kampot pepper, farro

Hare, Jerusalem artichoke, lardello, truffle, sea buckthorn

Desserts

Our selection of Italian cheeses

Corn, caramel, soy sauce, chamomile, galabé

Fennel, strawberry, white chocolate, calamansi

140€ (starters/main courses/desserts)

Wine pairing 50€

Available every day except Friday and Saturday evenings.

For more information on allergens, please contact a waiter.