



DINNER
17.00 - 22.00

MENU

Grilled scallop with 'nduja butter
Skewer with grilled chicken, pulpo & capers leaves

Gnocchi with parmesan foam, raw egg yolk & black pepper

Grilled Italian kale with habanero vinaigrette, pistachios & green herbs
Fried sweet bread, sauce gribbisch & wild watercress
Skinny fries with aioli

Apple sorbet with honey custard, meringue & vermouth

345

SNACKS

Iberico ham	145
Toasted pistachios	65
Marinated olives, kosho & lime	50
Gillardeau oysters with hot sauce & lemon	3 pcs 145 / 6pcs 265
Grilled chicken skewer, pulpo & capers leaves	1 pcs 95
Grilled skewer with duck hearts & tare sauce	1 pcs 75
Grilled scallop with 'nduja butter	3 pcs 125
Warm bread from the grill with cold butter	45
Skinny fries with aioli	50

DISHES

Grilled Italian kale with habanero vinaigrette, pistachios & herbs	95
Tuna & hamachi crudo with piquillos & pistachios	175
Puntarella with fennel, lovage & pecorino Sardo	75
Grilled cockles, lemonbutter & marjoram	95
Gnocchi with parmesan foam, raw egg yolk & black pepper	115
Tuna steak with chimichurri & trout roe	275
Fried sweet bread, sauce gribbisch & wild watercress	195
Grilled green asparagus, goats cheese, lavender, lemonthyme & caramalized cheese	125

DESSERT

Warm stickytoffee madeleines with toasted vanilla icecream	95
Apple sorbet with honey custard meringue & Antica Formula	75

