

FINE DINING

MAD|É

STARTERS

Raw Blu Prawn Carpaccio with Cauliflower, Lemon and Broccoli

19€

Raw Wagyu Tartare, Caviar, Razor clam and Seaweed

27€

Jerusalem artichoke and Roots

15€

Tuna Ceviche, Miyagawa and Red Onion

20€

MIDDLE COURSE

Pici Pasta with Sweetbread, Raw Squid and Black Truffle

21€

Potatoes Gnocchi filled with Toma Cheese, Shollot, Beef Tail and Porcini Mushrooms

18€

Risotto with Jerusalem Artichoke, Licorice and Eel

21€

Linguine pasta with Carbonara sauce, Atlantic Herring Roe, Bottarga and Sea Urchins

22€

Cover 4€

*Our dish can contain fish freshly frozen

We kindly ask to inform your waiter in case of any allergy or food intolerance

MAIN COURSE

Crepinette Red Mullet, Iberian Lard and Celery

25€

Amberjack, Potatoes and Turnip green

25€

Asado Steak, Onion and Stuffed Artichoke

23€

Roe Deer, Apple, Lovage and Salsify

24€

DESSERT

Chocolate, Pistachio and Shiso

10€

Our Bonnet

10€

Chocolate Sensations

12€

Cheese Selection

15€

Cover 4€

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