









STARTERS

Home-made hummus with powdered spices and Sardinian bread		€ 10.00
Mushrooms, egg and truffle		€ 12.00
Pumpkin, aubergine and roe		€ 12.00
Pressed, slow-cooked meat, white prawns and quince		€ 14.00
Puntalete pasta risotto of plankton and monkfish liver		€ 14.00
Brandade salad with marinated partridge		€ 14.00
Spicy tuna tartare topped with a fried egg		€ 16.00
Homemade duck liver foie with truffle bread		€ 22.00




VEGETARIAN

Pickled cauliflower salad		€ 12.00
Artichokes, almond alioli and vanilla		€ 14.00

FISH

Meagre, celeriac, pumpkin and black garlic		€ 21.00
Sea bass, spinach and chickpeas, razor clams		€ 24.00
Glazed tuna back cheek, Thai salad and potato		€ 28.00

MEAT

Wild boar, mushrooms, carrots and vanilla		€ 21.00
Chard cannelloni stuffed with braised poularde		€ 25.00
Char-grilled beef tenderloin with black garlic and Guinness		€ 31.00

SIDES

Basket of French fries		€ 6.50
Bowl of stir-fried vegetables with sesame		€ 6.50
Bread with oil		€ 1.50

DESSERTS

Autumn 2.0 – fig, chocolate and pistacchio		€ 8.00
Onion and chestnuts		€ 8.00
Spiced pears in a citric yuzu ponzu sauce		€ 8.00