

TASTING MENU

6 courses €90

Wine pairings available €60

7 courses €110

Wine pairings available €70

Prices per person - to be considered for the entire table.

"6"

Skate wings, Treviso radicchio, green apple, almonds

Sweetbread, celeriac, hazelnuts, white fish stock

Wild boar tortelli, sea bream dashi, spring onion, shiso

Tubetti Mancini, cod, citrus fruits, borlotti beans

Hook-caught meagre, glasswort, Belgian endive

Black lemon ice cream, lovage, verbena, milk crackers

"7"

Chef's Freehand Menu

To keep the quality level and organoleptic characteristics of the raw materials constant, the products purchased fresh are blast chilled and frozen. These products are marked with the symbol: *

This is to give clear and transparent information to customers.

RAW FISH

Oysters Fine de Claire €4 each

Oysters Antilope €7 each

Oysters Henry IV €8 each

Local scampi €15 each *

Local purple shrimp €11 each *

Raw fish plate €37 *

STARTERS

Cooked and raw seafood €24 *
(mussels, clams, crustaceans, red mullet)

Cabbage €16
(miso, raspberries, cashews)

Sweetbread, celeriac, hazelnuts, white fish stock €22 *

Skate wings, Treviso radicchio, green apple, almonds €21 *

Fake cheese €22
(Tasting of fake cashew and almond milk cheeses)

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STARCHES AND CARBOHYDRATES

Square spaghetti "Mancini", sea anemones, nduja, marjoram €32 *

Wild boar tortelli, sea bream dashi, spring onion, shiso €26 *

"Riserva San Massimo" rice, hare ragù, turnip tops, parmesan cheese €26

Tubetti "Mancini", cod, citrus fruits, borlotti beans €24 *

NOT ONLY SEA

Hook-caught amberjack, shellfish bisque, scampi tartare, pak choi €32 *

Hook-caught meagre, glasswort, Belgian endive €32 *

Picanha, king mushrooms, beef stock €28

Stuffed Albenga artichoke, Jerusalem artichoke, artichoke broth €21

DESSERTS

Tasting of 5 pralines € 10

Black lemon ice cream, lovage, verbena, milk crackers €14

Quince, red fruit coulis, caramel €13

Smoked parfait, fermented pineapple, caramelized coffee €14

Goat blue cheese and Picolit € 12

Sacripantina € 11