

NATURE

VEGETARIAN TASTING MENU
€180 PER PERSON

PAIRED WITH OUR SOMMELIER'S CHOICE
€265 PER PERSON

THE TASTING MENU IS DESIGNED TO BE
ENJOYED BY THE WHOLE TABLE

SMOKED MANTUA PUMPKIN SOUP
WITH COCONUT PEARLS, ALMOND CROUTON
AND FERMENTED TOFU

'CACIO E PEPE' SPAGHETTI WITH PECORINO ROMANO
AND MADAGASCAN WILD BLACK PEPPER

GRAN RISERVA RISOTTO WITH AMARONE,
POMEGRANATE AND CHESTNUT

ARTICHOKE TERRINE WITH LOTUS ROOT
AND KALAMATA OLIVE SAUCE

CELERY AND LEMON

If you suffer from any food allergies, please inform a member of the restaurant team upon placing your order.
An allergen list is available on request. According to the working requirements, food may be subjected to blast chilling up to -18°C.
Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product.
Vat is included. A discretionary 5% employee benefit charge will also be added to your final bill.

ESSENCE

TASTING MENU

€210 PER PERSON

INCLUDING A GLASS OF ITALIAN SPARKLING WINE WITH THE FIRST COURSE

THE TASTING MENU IS DESIGNED
TO BE ENJOYED BY THE WHOLE TABLE

OYSTERS AND KING TRUMPET MUSHROOM EMULSION
SERVED WITH CAVIAR

WAGYU BEEF TATAKI SERVED WITH TURNIP SAUCE,
GREEN PEPPER AND YUZU CHIMICHURRI

'CACIO E PEPE' SPAGHETTI WITH PECORINO ROMANO
AND MADAGASCAN WILD BLACK PEPPER

RED BELL PEPPER FUSILLONE AND CALAMARI
SERVED THREE WAYS

PAN-SEARED DUCK BREAST
AND DUCK CONFIT ROLL,
WITH BABY PAK CHOI AND BLACKCURRANT SAUCE

TIRAMISU WITH A TWIST

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TWO COURSES

€115 PER PERSON

TWO COURSES AND DESSERT

€145 PER PERSON

THREE COURSES

€140 PER PERSON

THREE COURSES AND DESSERT

€170 PER PERSON



STARTERS

Oysters and king trumpet mushroom emulsion served with caviar

Smoked Mantua pumpkin soup
with coconut pearls, almond crouton and fermented tofu

Cod stew, leek and camomile sauce

Wagyu beef tataki served with turnip sauce, green pepper and yuzu chimichurri

PASTA AND RISOTTO

Ravioli stuffed with cockles and scallops, Amalfi lemon emulsion

Red bell pepper fusillone and calamari served three ways

Gran Riserva risotto with amarone, pomegranate and foie gras terrine

'Cacio e pepe' spaghetti with Pecorino Romano and Madagascan wild black pepper

MAIN COURSES

FISH

'Saikyo' miso-marinated salmon with dill and mustard sauce, crispy salad

Turbot and potatoes 2.0 with rosemary sauce

Roasted lobster and celeriac with royal and sea urchin

MEAT

Pan-seared duck breast and duck confit roll with baby pak choi and blackcurrant sauce

Suckling pig with quince and marron glacé chips

Braised beef with caramelised carrots

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