

il menù del pranzo

lunch menu

Available from Tuesday to Friday

OYSTERS

with potatoes, friggirelli peppers and Champagne
sauce

or

"BIANCOPERLA" FETTUCCINE

with herbs, pistachio and green tomato sauce

RED MULLET

with artichokes, saffron scented polenta and mussels
or

PIGEON

with foie gras, rhubarb and mango

STRAWBERRY

with almond mousse, Campari and lettuce sorbet
or

CHOCOLATE

with beetroot, Sarawak pepper sauce, Port
and cocoa nibs ice cream

Two courses + dessert 110 / A glass of wine by our
Sommelier 15

Prices in €, VAT and service charge included

Our menus are thoughtfully crafted to highlight locally sourced ingredients, sustainably certified fish, and responsibly sourced tea and coffee, celebrating the richness of our region while embracing seasonality and sustainable practices.