



STARTER • FIRST COURSE • MAIN COURSE • DESSERT
€ 120

Homemade Bread

STARTERS

Vitello Tonnato

roe fish | hazelnuts | Greek coffee

Crab from the Aegean Sea

with a scent of anise | summer vegetables | herbs | Assyrtiko wine

Cold Pea Soup

with hints of orange | verbena | beetroot tartare

FIRST COURSES

Pasta Mista

Benedetto Cavaliere pasta with juicy crustacean 'guazzetto'

Cavatelli Cooked like a Risotto

zucchini | tomatoes confit | Corfu salami

Potatoes from Naxos

with truffles saffron

MAIN COURSES

Beef alla Rovespierre

thyme | potato terrine | truffle

Cod

cauliflower | green amatriciana | burrata

Morel Mushrooms

onion broth | spinach

DESSERTS

Baba au Vinsanto

apricot confit | vanilla chantilly | bergamot tea

Limoncello

crispy meringues | lemon cream | passionate sorbet

Piemonte

chocolate cream | hazelnut | Malaga ice cream

* These dishes can be adjusted to vegetarian options
Please inform our staff of any allergies or dietary restrictions. All prices are in Euro €.