



Main Courses

*Fish of the day in Guerande Salt Crust,
Sautéed Vegetables and Rouille Sauce*

12,00 per hectogram

*Fried Fish, Squid,
Red Prawns and Sea Asparagus*

28,00

*Ligurian Red Mullet, Purple Potatoes,
Black Eggplant Baba Ganoush and Salted Caramel*

30,00

*Black Truffle Stuffed Rabbit, its Reduction Sauce
and Crispy Vegetables Extra Virgin Olive Oil*

30,00

*Iberian Patanegra Solomillo, Parsnip Puree,
Seared Morels Mushrooms,
Fermented Black Shallot and Apple Mustard Jam Sauce*

32,00

*Wellington Style Garronese Beef,
Cooked Acacia Honey White Turnip and Smoked Potatoes*

42,00

