



# *Second 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*

*26,00*

*Tuna Belly Tataki, Chili Chutney  
and Salted Teriyaki Caramel Sauce*

*30,00*

*Slow-Cooking Suckling Pork Cheek,  
Norcia Black Truffle Fund,  
Mixed Salad and Edible Flowers of the Castelli*

*28,00*

*Guinea Fowl Breast, Goose Foie Gras, Dried Apricots,  
Brown Beef Stock and White Potatoes Millefeuille*

*28,00*

