

GREEN REVELATION

APPLE

Wild apple, geranium, blackcurrant and lemon thyme
Cignus et Leonis – Metodo Classico Gran Cru “S’uthil”

TOMATO

Tomato tartar, basil, miso and datterino sauce

SUNFLOWER & AUBERGINE

Aubergine mezzelune, sunflower and koji water
Inama – Soave Classico ‘Vigneti di Foscari’ 2021

UNDERGROWTH

Mushroom tagliolini, roasted east, hazelnuts and fern
Montenidoli – Vernaccia di San Gimignano ‘Carato’ 2021

ASPARAGUS

Asparagus, tarragon and hollandaise sauce

ARTICHOKE

Confit artichoke, pepper corn sauce and lentils
Caccia al Piano – Bolgheri Superiore DOC 2021 ‘Caccia al Piano’

BLACKBERRY & CARROT

Carrot mousse, blackberry terrine and lacto fermented berry sorbet
Mola – Aleatico Passito dell’Isola d’Elba 2020

Menu 150 Euro

Wine Pairing 100 Euro

LIBERTÀ DI SCELTA

4 courses of your choice from the two menus
100 Euro

OREADE