

Raw and cooked mammola artichokes, leaf broth and scallions

Delicate rock fish gelée, crab meat and Kristal caviar (\*)

Lightly-seared amberjack, green tomato and nasturtium

Charred gambero rosso, spaghettone, sea scented emulsion
Wild mushroom ravioli, ginger, seitan our way and bitter herbs

Grilled dentex, green beans on the embers, seaweed and fresh almond

Mediterranean blue lobster on the embers, tong condiment red sweet bell peppers and taggiasca olives (\*)

Seared matured beef tenderloin, girolles and fir tree
Milk-fed lamb, courgette, romana mint and ewe's curd

Peach from Roma hill, frozen basil

Chocolate and coffee from Alain Ducasse Manufacture in Paris buckwheat ice cream

All about vanilla delight

Rum baba, lightly whipped Chantilly

À la carte selection available from the following options:

- 2 courses and dessert € 220
- 3 courses and dessert € 250

(\*) €50 supplement



## 9 COURSES EXPERIENCE

305

Scardavori Oyster with Sorrento Citrus

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Grilled dentex, green beans on the embers, seaweed and fresh almond

Mediterranean blue lobster on the embers, tong condiment red sweet bell peppers and taggiasca olives

Seared matured beef tenderloin, girolles and fir tree

Peach from Roma hill, frozen basil

Chocolate and coffee from Alain Ducasse Manufacture in Paris and buckwheat ice cream

6 COURSES EXPERIENCE
270

Lightly-seared amberjack, green tomato and nasturtium

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Charred gambero rosso, spaghettone, sea scented emulsion

Grilled dentex, green beans on the embers, seaweed and fresh almond

Seared matured beef tenderloin, girolles and fir tree

Chocolate and coffee from Alain Ducasse Manufacture in Paris and buckwheat ice cream

A voluntary contribution of 10% in favour of the staff for the service received will be added to the final bill