

LUNCH

MACKEREL – BUCKWHEAT, CORIANDER, RICE VINEGAR AND CORN

SAVOY – ALGA, WHITE BEAN AND GRAPEFRUIT

LAMB'S LETTUCE SOUP – EGG YOLK, POTATO AND PORK BELLY

BORSCHTSCH – BEETROOT, GOAT'S CREAM CHEESE AND EUCALYPTUS

FREGOLA SARDA – BREAD-SHOYU, HORNWEED, BUTTERMILK AND MUSHROOMS

DRY AGED HALIBUT – SAVAGE OREGANO, FETA AND TARAMASALATA

SWEETBREADS – SAVOY CABBAGE, CAPERS AND SHERRY

WAGYU FLANK STEAK – BLACK BEANS, YELLOW RADISH AND STAR ANISE

RAW MILK CHEESE

THE GRANNY SMITH APPLE – PECAN NUT, FENNEL AND YUZU

DESSERT OF PEAR – YUZU, ARABICA COFFEE AND PUMPKIN SEEDS

THEOBROMA COCOA - CITRUS FRUITS, YOGHURT AND LIME LEAVES

67 EURO TWO COURSES

88 EURO THREE COURSES

25 EURO EACH FOLLOWING COURSE