



VEGETARIAN MENU 50€

*With its alcohol pairing 25€
With its non-alcohol pairing 18€*



STARTER

*Combination of radish, spring onion, seaweed, beurre blanc,
hibiscus kombucha*



MAIN COURSE

*Chioggia beetroot, rose, cherry, creamy lettuce, sauce bordelaise with
vegetable stock*



SEASONAL PRE-DESSERTS



DESSERT

Rhubarb, fermented milk and sage

Our products come from local sustainable or organic farms.

