

LUNCH

PANZANELLA – GRANITA OF SANSHO PEPPER, GREEN OLIVE AND POINTED KALE

CHARCOAL GRILLED OCTOPUS – ARTICHOKE, SOBRASADA AND TOMATO

SAVOY – ALGA, WHITE BEAN AND GRAPEFRUIT

SUMMER SOUP – BUTTERMILK, YELLOWFIN MACKEREL AND TARRAGON

CANNELLONI WITH RICOTTA – MUSHROOMS, CALAMANSI AND PLUM

SEA TROUT – WATERCRESS AND BEURRE BLANC WITH ANISE

SWEETBREADS – SAVOY CABBAGE, CAPERS AND SHERRY

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

RAW MILK CHEESE

DESSERT OF CANTALOUPE MELON – CHERRY TOMATO, RASPBERRY AND BASIL

THE GRANNY SMITH APPLE – PECAN NUT, FENNEL AND YUZU

58 EURO TWO COURSES

78 EURO THREE COURSES

22 EURO EACH FOLLOWING COURSE