

To Start

LITTLE NECKS

Kohlrabi | Sea Grass | Mustard Oil

20

CANTABRIAN ANCHOVY

On Toast | Red Pepper Tapenade

16

CAVIAR

Cultured Cream | Buckwheat Blini | Quail Egg

30g | 150 50g | 275 100g | 500

Appetizers

CAESAR

Boquerones or Vegan | Sourdough Crumble

22

BURRATA

Heirloom Tomato | Plum | Shiso

26

SCALLOP

Celery Salad | Apple Jam | Sorrel

26

SALMON CRUDO

Dill | Kosho | Olive Oil

28

STEAK TARTARE

Cured Duck Yolk | Sunflower

25

Pasta

CAVATELLI

Wild Mushroom | Fava | Shrimp | Tarragon

28

TAGLIATELLE

Spiced Lamb Ragu | Pumpkin Seed | Pecorino

32

CAPPELETTI

Lobster | Sabayon | Saffron Oil

34

Mains

BLACK BASS

Black Garlic | Carnaroli | Zucchini

42

HALIBUT

Chanterelle | Summer Corn | Whey

50

FILET MIGNON

Carrot | Potato Fondant | Burnt Onion

62

LAMB DUO

Calendula | Apricot | Farro | Sweet Potato

65

WHOLE LOBSTER

Au Poivre | Potato Dauphine

88

To Share

DUCK CROWN

Sea Buckthorn | Sunchoke | Mushroom

100

CÔTE DE BOEUF

Broccolini | Garden Salad | Bordelaise

175