E M O T I O N

Martini Cocktail

_____

Boquerones | Cucumber | Green Bell Pepper
Pulpo Gallega

_____

Imperial Caviar
Olive Oil Soup

_____

Gillardeau Oyster | Barbecue Wagyu

_____

Grissini | Lardo di Colonnata | Cacao beans

_____

Tuna Toro | Anchovi | Avocado | Ginger

Scallop |Bergamot| Basil

Spaghetti alla Carbonara | Azores Squid

Cod | Peas

Veal filet| Morel| White asparagus

_____

Parmigiano Reggiano| Balsamico

_____

Passion Fruit | Yoghurt
Mango | Coconut
Chocolate| Ginger

_____

Strawberry| Lychee| Rose
Rhubarb | Edel flower

6 Course Menü 250€ | Winepairing 150€
5 Course Menü 220€ | Winepairing 130€
4 Course Menü 190€ | Winepairing 110€
Water and espresso are included