

GARDEN

Amuse Bouches

Granny Smith Gazpacho
Rice | Egg Yolk
Cucumber | Tonic
Tapenade | Black Garlic
Zucchini | Brick
Potato | Mushroom
Fresh Cheese | Mango | Licorice
Pan con Tomato | Manchego
Mediterranean | Chips

Bread

Focaccia | Mediterranean Buffalo Butter
Matteo's Olive Oil
Grissini | Oregano
Green Olive

Menu

Variation of Cauliflower | Salt-Citrus | Olive Oil Caviar
Aubergine | Tomato | Parmesan | Basil
Mini Bell Pepper | Goat Cheese | Olive Chips
Beetroot Risotto | Burrata | Capers
Artichoke | Topinambour | Black Truffle
Valrhona Chocolate | Citrus Aroma

Petit Four

Arabica
Mascarpone
Peanut
Almond
Pine Nut

6 Course Menu 115 € - Wine Paring 80 €
5 Course Menu 95 € - Wine Paring 70 €
4 Course Menu 85 € - Wine Paring 60 €