



## STARTERS

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BROWN CRAB, SMOKED COD, BISQUE, GREEN APPLES – 19,0  
(N25 OSCIETRA CAVIAR SUPPLEMENT 15,0 PP)

TORTELLONI, FORAGED CHANTERELLE MUSHROOMS, PUMPKIN, BITTER ALMOND FROTH – 20,0

BEETROOT VARIATIONS, MILK CURD, HAZELNUT VINAIGRETTE – 17,0

OX TONGUE "SANDWICH", BABY GEM LETTUCE, PICCALILLI – 17,0

MALEFANTI PASTA 2020<sup>™</sup>, OCTOPUS "TAGINE", PRESERVED LEMONS – 21,0

## MAIN COURSE

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COTE DU BOEUF, 60 DAY DRY AGED ANGUS PRIME RIB EYE ON THE BONE,  
TRIPLE COOKED CHIPS, BÉARNAISE SAUCE – 92,0 (SERVES 2)

LOCAL RABBIT, LOIN AND THIGH, LIVER & KIDNEY "PASTIZZ", LEMON & THYME JUS – 30,0

ROAST MILK FED LAMB LOIN, "BOULANGERE", KOLHRABI, CANTABRIAN ANCHOVIES,  
FORAGED CAPERS – 31,0

JERUSALEM ARTICHOKES, ONIONS AND ROAST BARLEY DASHI, BLACK TRUFFLES – 29,0

WRECK FISH, THAI INSPIRED COCONUT CURRY – 36,0



## DESSERTS

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DARK CHOCOLATE CHEESECAKE, POACHED PEAR, PEAR SORBET – 11,0

MANGO & YOGHURT "SOLERO", COCONUT SABLE, PASSION FRUIT – 10.0

"TE FIT-TAZZA", BLACK TEA AND CONDENSED MILK PANNA COTTA, LEMON RICOTTA, LEMON FROTH – 8,0

FRENCH ARTISANAL CHEESE SELECTION (4TYPES), CHUTNEY, LAVOSH BISCUITS – 14,0