

## STARTERS

'Hobz biž-žejt 2.0' - Heirloom Tomatoes, Tamarillo, Sheep Ricotta, Sourdough, Basil.

Otoro (Tuna Belly), Sea Urchin, Radish, Strawberry, Coffee, Dashi.

Confit Rabbit & Foie Gras Terrine, Poached Figs, Brioche Feuilletée.

.

Local Prawn Ravioli, Red Mullet, Vadouvan Spice Foam, Finger Lime.

Aged Acquerello Risotto, Glazed Veal Tongue, Saffron, 30 Year-Old Balsamic Vinegar.

'Ratatouille', Courgette Flower, 'Arjoli', Indigenous Oregano.

## MAINS

120 Day Aged Côte De Bœuf, Pomme Paillasson, Sauce Bordelaise.

(serves 2, 10 euro per person supplement)

Pork Fillet, Pig's Jowl, Pomme Dauphine, Fermented Beans, Black Garlic.

Roast Guinea Fowl, Corn, Girolle Mushrooms, Pastillia.

Local Wreckfish, Chickpeas, Clams, Whey Sauce.

## DESSERTS

'Te Fit-Tazza', Black Tea And Condensed Milk Pannacotta, Lemon Ricotta Lemon Foam.

Artisinal Cheese Selection, Loquat Jam, Lavosh Biscuits.

Milk Chocolate Aero, Coconut Mousse, Tonka Bean, Coconut Ice Cream.

Cantaloupe Melon, Ginger Meringue, Pickled Mulberries, Blackberry Sorbet.

3 courses €70 / 4 courses €85