

BUSINESS LUNCH

Cauliflower and truffle

Artichoke in broth

Chawanmushi, coconut and shellfish

Squid tripe

Mushroom, peanuts and tarragon

Fregula, sea urchins and XOrma sauce

Eel, pressed spelled and carpione

Ceviche/Corn/Spaghetti

“Pardula”

Crusco and capers

Kombujime fish, elderflower beurre blanc

Tamal, beef and Muhammara

Corn, maracuja and truffle

Peanuts, papaya and hibiscus

2 courses

to choose from our menus

Euro 65

3 courses

to choose from our menus

Euro 90

each additional dish, euro 35
