

# MENÙ DEGUSTAZIONE

Gillardeau oyster, asparagus, Guanciale, shiso, yogurt, rose, parmesan, pistachio di Bronte, bergamot

Tagliolini with black truffle

John Dory, oxtail, marrow, turnip, shiitake, yuzu, sesame, parsley, maniguette

Sweetbread, peas, plankton, La Tur, fir, sweet clover, Amalfi lemon, mushrooms

\* Mango, coconut, rice, jasmine, mint, lime, ginger, Espelette pepper

5-Course-menu 170€

WINE PAIRING 80€

\* Our selection of Italian cheeses

Instead of the dessert: supplement 10€

In addition to the dessert: supplement 18€

**All our menus are served for the entire table**

*Our dishes can contain the following allergens:*

*Gluten, lactose, nuts and soy. In case of allergy, please notify us.*

Head Chef : Verstrepen Louis