

MENÙ SENSORIALE

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

Scallops, carrot, tangerine, jasmine, Penja pepper, Taggiasche olive, basil

Tagliolini with black truffle

Mackerel, tomato, blackberries, blueberries, lemon myrtle, oregano

Cockerel, pepper, amarena, Saké, coconut, cocoa, sage

* Mushroom, Dulce, black garlic, onion, Piedmont hazlnut, geranium

6-Course menu 190€

WINE PAIRING 95€

* 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