

MENÙ VEGETARIANO

Asparagus, shiso, yogurt, rose, parmesan, pistachio di Bronte, bergamot

Carrot, mandarins, jasmine, Penja pepper, Taggiasche olive, basil

Tagliolini with truffle

Tomato, blackberry, blueberry, lemon myrtle, oregano

Peas, plankton, La Tur, fir, sweet clover, Amalfi lemon, mushrooms

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

6-COURSE MENU 175€

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