

À LA CARTE

APPETIZERS

5.	Red Prawn, Red Turnip, and Caviar	€35
6.	Egg and Sea Urchin	€30
10.	Oyster and Sweetbread	€40
8.	Squid Metamorphosis	€30

FIRST COURSES

7.	Aged Acquerello Risotto, Yeast, and Fermented Savoy Cabbage	€40
18.	Acquerello Risotto, Sea Anemones, and Charred Lemon	€45
12.	Hare Agnolotto	€45
14.	Egg Tagliolini, Baby Squid, and Parsley Extract	€35
19.	Egg Tagliolini, Veal Liver, and Fenugreek	€35

MAIN COURSES

2.	Tootfish, Foie Gras, and Hibiscus	€55
11.	Iberian Pork and Eel	€45
13.	Pigeon and Plankton	€55
17.	Venison, Pine, and Lingonberry	€50

DESSERTS

16.	Cheesecake	€25
15.	Forrest underground	€25

A minimum of two courses per guest is required.