

À LA CARTE

APPETIZERS

2.	Shrimp, Cavier and Plankton	35€
1.	Egg and Island Sea	30€
9.	Vacum Beef with Hay Emulsion	35€
8.	Squid Metamorphosis	30€

FIRST COURSES

14.	Aged Acquerello Risotto, Yeast and Fermented Savoy Cabbage	30€
3.	Aged Acquerello risotto with smoked Oyster 2.0	40€
15.	Venison Tagliolino with muschroom extract	35€
4.	Black Tagliolino, Baby Squid and Bottarga	35€

MAIN COURSES

6.	Glacier 51 Toothfish and Foie Gras	50€
12.	Iberian Suckling Piglet and Eel	40€
5.	Tristan Rock Lobster with Rouille	40€
11.	English Lamb, Blue Chees and Pollen	40€

DESSERTS

7.	Cheesecake	20€
13.	Black Forest	25€

RÆBIS