

À LA CARTE

APPETIZERS

13.	Shrimp, Caviar and Plancton	35€
1.	Egg and Sea Urchin	30€
6.	Albedo Marina “ Carpet Clam”	35€
7.	Nordic Scallop and Cantabrian Anchovy	40€

FIRST COURSES

9.	Aged Acquerello Risotto with Kabagliaki Eel	40€
2.	Aged Acquerello Risotto with smoked Oyster 2.0	40€
3.	Black Tagliolino, Baby Squid and Bottarga	35€
10.	“Metodo Massi” Spaghetti, Charcoal-Grilled Sea Urchin	35€

MAIN COURSES

11.	Rhombus Totus	50€
8.	The Metamorphosis of Squid	45€
4.	Tristan rock Lobster with Rouille	45€
14.	Octopus, Beurre Blanc and Caviar	50€

DESSERTS

15.	Chantilly and Amarena	25€
16.	C.K. Raspberry and Lime	25€

RÆBIS