

A' LA CARTE MENU

Appetiser

Mantis shrimp, raw vegetables, fermented lemon	18
Fish tartare, curly escarole, almond	20
Mackerel, kefir, vegetables, wild fennel	18
Female DUCK breast, apricots, barley miso, radicchio	18

First Course

Bucatini with Sardines my way	20
Risotto, chard, prawns, sheep ricotta	20
Homemade pasta with daily Fish, Mantis Shrimps, Prawn "bottarga", cashew	20
Tagliolini with BOVINE fillet ragout, knife-cut	18

Main Course

Grilled BOVINE fillet	22
Redmullet, carrot, sweet and sour onion, mediterranean sauce	25
Stuffed Cuttlefish BBQ	20
"Roasted" Octopus, orange, potato, raw vegetables	25

Dessert

Memory of a Sicilian Cassata	10
Chestnut, meringue, breton biscuit, cocoa beans	10
Mascarpone, passion fruit, cooked white chocolate, peanuts	10

cover and backed goods 4

Some dishes may be gluten free

The fish we buy fresh, for market reasons and for raw preparations, has undergone a preventive reclamation treatment in accordance with the requirements of Regulation (EC) 853/2004, Annex III Section VII, Chapter 3, letter D point 3. It may also be kept at a temperature of -28° for processing requirements.

Please be advised that the products and dishes prepared and served in this establishment, as well as the drinks, may contain ingredients or adjuvants that are considered allergens (list of ingredients or adjuvants considered allergens used in this establishment and listed in Annex II - "Substances or products causing allergies or intolerances" EC Reg. 1169/20 5 1):

1. Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt and kamut) 2. Crustaceans and products thereof 3. Eggs and products thereof 4. Fish and fish products 5. Peanuts and products thereof 6. Soybeans and products thereof 7. Milk and milk products (including lactose) 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and macadamia nuts) 9. Celery and celery products 10. Mustard and mustard products 11. Sesame seeds and seed products 12. Sulphur dioxide and sulphites in concentrations above 10mg/kg 13. Lupins and products thereof 14. Molluscs and products thereof

Information about the presence of substances or products that cause allergies or intolerances is available from the staff on duty.

SUPER SPECIAL OYSTERS

Gillardeau : fleshy and succulent, cruncy, finely sweet 6 € per unit
(Marennes - Oleron Charente Maritime, Bretagne)

TASTING MENU

3 SURPRISE COURSES 35

AUTUMN 22 55

Mantis shrimp, raw vegetables, fermented lemon
Mackerel, wild fennel, kefir, vegetables
Homemade pasta with daily Fish, Mantis Shrimps, Prawn “bottarga”, cashew
Stuffed Cuttlefish BBQ
Chestnut, meringue, breton biscuit, cocoa beans

RAW RAW 60

Umbrine, almond, lemon
Mackerel, cucumber, mustard
Mediterranean Red Tuna, olives, tomato, parsley
Sicilian red Shrimp, cocoa beans, fermeted lemon

Tasting menu are cooked for the entire table.
A' la carte menu is not available for more than 4 persons.
Thanks for your cooperation.

DRINKS

Refined and micro-filtered water. Natural and Sparkling	2
Wine by glass	5/15
Cocktails	7/10
Caffe CAGLIARI, single origin PURE INDIA 100% Kaapi Royal	3
Spirits and liqueurs	8/15
Soft drinks (Tonic Water, Coca Cola)	4