

STARTERS

ZUCCHINI FLOWER 48 €

STUFFED WITH TRUFFLE, ZUCCHINI PISTIL OIL,
ZUCCHINI FLOWER CHIPS
ZUCCHINI EMULSION

CARABINEROS 58 €

GRILLED MELON FLOWER
CARABINEROS BISQUE WITH MELON BROTH
IN TARTARE WITH ITS HEAD STUFFED LIKE A GRATIN

RED MULET 49 €

ROASTED IN ITS SKIN AND MARINATED
FISH SOUP AND CHIPS
RED MULLET PERUGINE
SHALLOTS AND OLD XÉRÈS

TOMATO SYMPHONY 46 €

TOMATO ESSENCE
TARTLET WITH CONFIT TOMATO BLOSSOM
SURPRISE DOME
GRILLED TOMATO SLICE
BLACK CRIMEAN TOMATO SORBET

PORCINI MUSHROOMS

ROASTED PORCINI MUSHROOMS WITH THYME 59 €
COLONNATA LARD
COROLLE WITH AGED PARMESAN SALAD PORCINI
MUSHROOM RAVIOLI IN A DELICATE BROTH

MAIN COURSES

YELLOWTAIL	65 €
ON THE GRILL VEGETABLE GREEN PEAS RAVIOLI GREEN PEAS COOKED IN THEIR OWN JUICE	
THE DENTI	69 €
ROASTED WITH SKIN AND FENNEL SEEDS SOCCA TARTLET WITH FENNEL FROM ORSO WITH ITS SQUID HEAD JUICE IN THE STYLE OF FENNELLETTE	
JOHN DORY	80 €
JUST SEALED ON THE SKIN CUCUMBERS' SPAGHETTI AND CAVIAR HEAD COOKING JUICE WITH CAVIAR	
VEAL SWEETBREADS	72 €
MINI CHANTERELLE MUSHROOMS SAUTÉED WITH CANDIED LEMON ZEST AND ALMONDS, GARLIC, AND PARSLEY SMALL CHANTERELLE TART WITH OIL IN GRANNY MADELEINE'S STYLE, CREAMY MILD GARLIC VEAL SWEETBREAD JUS WITH YELLOW WINE	
LAMB SADDLE	65 €
THE CHOP, THE SADDLE, THE SHOULDER RAVIOLI AND ITS CONFIT EGGPLANTS EGGPLANT CAVIAR WITH WILD GARLIC LAMB JUS WITH PROVENÇAL CONDIMENTS	
PIGEON	68 €
COOKED ON THE CHEST AND GLAZED WITH POPCORN CREAMY POLENTA, SMOKED CORN GIBLETS TACOS, PRESERVED LEG REDUCED PIGEON JUICE	