



EFÍMEROS

Earl Grey y limón
Fresa blanca y mozzarella
Albahaca y pistacho
Naranja y wasabi
Maíz y chiles
Mezcal y lima



TAPAS

Calamar y caviar
Nabo Daikon
Habitas y trufa negra
Tapioca y erizo
Pollo y coco
Alcachofa y koji
Albahaca y tomate
Wagyu y foie gras
Guisantes y mozzarella
Caballa
Tinta de calamar



SECUENCIA DE LIEBRE

Káliz y liebre
Liebre y anchoa
Endivias y liebre



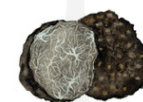
AVANT POSTRES

Tamago
Payoyo y miel



POSTRES

Shiso y naranja
Leche y fresitas
Chocolate



Petit Fours "historia de un sueño"



220€ (IVA incluido)



EFFIMERI

Earl Grey e limone
Fragola e mozzarella
Basilico e pistaccio
Arancia e wasabi
Mais e peperoncino
Mezcal e lime



TAPAS

Calamaro e caviale
Rafano Daikon
Faba e tartufo nero
Tapioca e riccio di mare
Polo e cocco
Maiale iberico
Carciofo e koji
Basilico e pomodoro
Wagyu e foie gras
Piselli e mozzarella
Sgombro
Nero di calamaro
Astice



SEQUENZA DI LEPRE

Kálix e lepre
Lepre e acciuga
Indivia e lepre



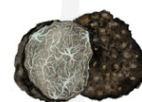
AVANT DOLCE

Tamago sando di Federico Zanasi
Payoyo e miele



DOLCE

Shiso e arancia
Mela e chinotto
Cioccolata



Petit Fours "storia di un sogno"



220€ (IVA inclusa)



EPHEMERALS

Earl grey and lemon
 White strawberry & mozzarella
 Basil and pistachio
 Orange and wasabi
 Sweet corn and chili
 Mezcal and lime



TAPAS

Squid and caviar
 Daikon radish
 Broad beans and black truffle
 Tapioca & sea urchin
 Chicken and coconut
 Artichoke and koji
 Basil and tomato
 Wagyu and foie gras
 Green peas and mozzarella
 Mackerel
 Squid ink



HARE SEQUENCE

Kálix and hare
 Hare and anchovy
 Endives and hare



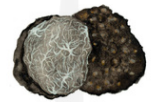
AVANT DESSERTS

Tamago
 Payoyo cheese & honey



DESSERTS

Shiso & orange
 Milk & wild strawberries
 Chocolate



Petit Fours "story of a dream"

220€ (tax included)