

fernandō.

Salt Baked Kohlrabi

Smoked Eel, Mozzarella di Bufala, Tarragon

Sashimi of Local Fish

Pear, Almond, Black Olive, Kombu

BBQ Local Squid

Young Zucchini, Squid Jus, Seaweed Velouté

Ravioli di Radicchio Tardivo

Bertani Ripasso della Valpolicella, Taleggio, Walnut

Ibérico Pork

Black Garlic, Japanese Aubergine, Green Peppercorn Jus

Local Wild Fish

Kabocha Squash, Pumpkin Seed Miso, Smoked Fish Beurre Blanc

Confit of Lamb from Ta'Zeppi Farm

Clam Chowder, Spinach, Parsley, Turnip

Dry-Aged Beef Sirloin

Baby Gem Lettuce, Horseradish, 'Persillade'
(Supplement of 20 euros per person)

Caraibe Chocolate

Walnut, Cepes, Mirin

Mille-Feuille of Local Strawberries

Sheep's Milk Ricotta, Timut Pepper Cream

€85

Cinco Jotas 100% Ibérico Paleta €30

Cinco Jotas 100% Ibérico Jamón €45

Cheese Course €20