



## ***Tasting menù***

Shrimps, sea urchins,  
fresh ricota cheese and lemon aroma

Sponge mushroom, veal marrow  
and a white beans cream

Barley bavette with a sauce of bitter almond,  
dentex tartare and clementine aroma

Roastbeff with a sauce of  
butter and elder flower vinegar

Predessert

Dessert

€ 90,00

***The tasting menu is served for each guest of the table***