

## **FIRST IMPRESSION**

<b>Ribeye tartar 2022.</b> Mayo watercress, crispy tortilla	<b>19,50 €</b>
<b>Scamp</b> Asparagus, radish, raspberry	<b>21,90 €</b>
<b>White fish carpaccio</b> Yuzu, strawberry, micro herbs	<b>20,80 €</b>

## **INTERMEZZO**

<b>Butternut squash risotto</b> Lika Brie, bear onion pesto	<b>21,90 €</b>
<b>Homemade tortellini stuffed with sea bass</b> Black truffle	<b>25,90 €</b>
<b>Scamp</b> Pata negra 100% Iberico, almonds, caviar	<b>35,20 €</b>
<b>Smoke style by Marin Rendić 2022.</b> St. Jacques shell, pepper, lime	<b>21,90 €</b>

## **SOMETHING WARM**

<b>Cauliflower and shrimp soup</b>	<b>9,60 €</b>
<b>Pappa al Pomodoro</b> Tuscan tomato soup	<b>7,70 €</b>
<b>Soup of the day</b> Daily selection by chef	<b>8,20 €</b>

## **UNFORGETTABLE MOMENT**

<b>Ribeye (45 days dry aged) 250 g</b>	<b>35,20 €</b>
Black garlic, hazelnut sauce, potatoes	
<b>Deer fillet 160 g</b>	<b>32,10 €</b>
Beetroot, parsnip cream, jus	
<b>First class fish fillet</b>	<b>32,50 €</b>
Leek, sorrel pesto, vermouth sauce	
<b>Wagyu A5 100 g</b>	<b>59,70 €</b>
Cream of carrots and thyme, mini carrots in beets	

## **APETIT CLASSIC**

<b>Ribeye tartar (45 days dry aged)</b>	<b>19,50 €</b>
Toasted focaccia	
<b>Cuttlefish ragout – SIGNATURE DISH</b>	<b>24,60 €</b>
Basil polenta, grana padano foam	
<b>Homemade tagliatelle with beef tail</b>	<b>19,50 €</b>
Beef tail ragout, pea foam	
<b>Beef cheeks on spread</b>	<b>24,60 €</b>
Carrots, pistachio, meat jus	
<b>Seabass in black salt (kg)</b>	<b>76 €</b>

## **Tasting menu by chef Marin Rendić**

**5 courses 82 €**

**7 courses 104 €**

**Couvert 6,40 €**