

STARTERS

	EUR
<i>JERUSALEM ARTICHOKE SALAD</i> V Jerusalem artichoke, truffle, Piedmont hazelnuts, watercress	21
<i>SPRING ASPARAGUS</i> V ducks egg, blood orange sabayon, Parma cheese	23
<i>HOME COLD-SMOKED FAROE ISLANDS SALMON</i> salmon caviar, smoked salmon croquette, salmon mousse, horseradish crème fraîche	25
<i>GRILLED FAROE ISLANDS LANGOUSTINE</i> fondant potato, «Mottra» black caviar, creamy Pernod bisque	28
<i>FOIE GRAS TORTELLINI</i> truffle juice, twenty five year aged traditional balsamic vinegar, morel mushrooms stuffed with foie gras, duck consommé	28
<i>JAPANESE WAGYU BEEF TARTARE</i> «Sanfilippo» anchovy toast, fresh wasabi, shimeji mushrooms	38

V — vegetarian

FROM THE SEA

	EUR
FAROE ISLANDS SALMON spinach, enoki mushrooms, shiitake dashi	33
HAND-DIVED SEA SCALLOPS cauliflower purée, yuzu sesame seeds, deep-sea scallops velouté	34
DOVER SOLE asparagus, fennel, oranges, brown shrimp butter sauce	39
PASTA	
HOME MADE PASTA WITH TRUFFLE V spaghettini, Alba black winter truffle	28
HOME MADE PASTA WITH SNOW CRAB spaghettini, snow crab	32
SIDE DISHES	
Vincent's chips fried in goose fat	6
Green salad	6
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Heirloom tomatoes	7
Vincent's chips with white truffle butter, Parma cheese	8
Asparagus	12

V — vegetarian

