

À la carte

A la carte choices include at least two savory courses.

Half portions are not provided.

Cover charge of €5 includes home made bread and breadsticks, small welcome and service.

STARTERS

Biscuit financier, almond whipped butter, mariposa anchovies, caper powder and fermented lemon (Boheme) 24

Scallops with cocoa butter, strawberries, yuzu and pink pepper 24

Beef tartare, smoked marrow, oyster, glasswort and sour shallots 24

Bourguignonne snails in edible shell, sweet garlic sauce and parsley sponge 24

Eggplant parmigiana 24

FIRST COURSES

Mezzo pacchero Fracasso “busara” style, raw langoustine and smoked paprika 28

Tubetti home made egg pasta, potato cream, mantis shrimp essence, Mitilla mussels and spicy sausage 26

Tortelli stuffed with turbot, caviar botarga, cheese e Timut pepper 26

* Gnocchi with diaframma ragout at the knife's point Bolognese style* 22

*Vegetarian alternative is with five tomato sauce

MAIN COURSES

Balfegò bluefin tuna chateaubriand, horseradish, shiitake mushroom and umeboshi emulsion 35

Fillet of organic veal cooked just right, real tuna sauce, boiled yolk, capers and anchovies 35

Sea bass fillet, chorizo, squid silk and edible flowers 35

Artichoke jewish style, Jerusalem artichoke chips and grana Opera 20

SIDES

Smoked mashed potato 7

Courgette scapece 7

Green beans "in casseruola" 7

DESSERT

Helvetia 2.0: almonds, eggnog and dark chocolate (gluten-free) 12

Hazelnut chocolate cake 12

Exotic cheesecake: almond milk chocolate, licis, cornflakes crunch and hazelnuts 12

Tiramisù 12



To ensure quality and safety, some products undergo rapid blast chilling as described in the HACCP plan under EC reg. 852/04 and EC reg. 853/04. Cross contamination of food allergens during the preparation cannot be completely excluded. Kindly inform our colleagues about any of your allergies or intolerances.
Based on local market availability some of the products might have been frozen.