

TEMPURA | "ARGENTINIAN RED SHRIMP" WILD-CAUGHT | VEGETABLES |
CHILLI-YUZU CREAM | (A,B,C,M)

WITHOUT SHRIMP

BABA GANOUSH | GREEK YOGHURT | PARSLEY OIL | SUMAC |
ROASTED PIGNOLIAS | SUN-DRIED TOMATO | PAPADOM | (N,H,G)

CEVICHE | HAMACHI | SHALLOTS | GREEN PAPAYA | AVOCADO
CORIANDER | YUZU-KOSHUSALSA | (D)

YELLOW THAI CURRY | FRENCH CORN-FED CHICKEN | VEGETABLES |
ROASTED PEANUTS | HERBS | PANDANUS JASMINE RICE | SPICY | (A,E,L,D)

FROM THE WOK | "ARGENTINIAN RED SHRIMP" WILD-CAUGHT | VEGETABLES |
GARLIC | CHILLI | CORIANDER | JASMINE RICE | (A,F,N,R)

FROM THE WOK | FRENCH CORN-FED CHICKEN | VEGETABLES | GARLIC |
CHILLI | CORIANDER | JASMINE RICE | (A,F,N,R)

RIB EYE FROM AUSTRALIAN BLACK ANGUS | TERRI-YAKI-KARASHISAUCE |
GRILLED SPRING LEEKS | (A,L,M,F)

FONTANT VALRHONA CHOCOLATE | MISO VANILLA ICE CREAM | (A,C,G)

CREME BRULÉE | NOUGAT ICE CREAM | (C,G,H)

MANGOMUS | COCONUT SORBET |

HOMEMADE SORBETS | ICE CREAM | (C,G)

PER SCOUP

COVER | HOMEMADE SOURDOUGH-BAGUETTE | EXTRA VIRGIN OLIVE OIL |
EDAMAME | (F,A)

EXTRA VIRGIN OLIVE OIL | GRANITO FRANTOIO BARGAGLI |
SCANSANO TOSCANA | HARVEST NOVEMBER 2024

0,75L