

PÊCHĒ

SMALL PLATES

PANZANELLA - 16

Tomatoes, grapes in red wine, feta, fried bread, shiso

CAULIFLOWER - 16

Lion's mane, Hydne coral and Bear's head mushrooms, hazelnuts

FENNEL - 18

Sunflower seeds, rabolo, romano, tarragon

EGGPLANT - 18

Socca, black garlic, dates, sorrel, sumac yogurt

BEEF TATAKI - 19

Fennel relish, horseradish, leek

CALAMARI TEMPURA - 22

Lemon gel, taggiasca olives, herbes, citrus

MAIN DISHES

CAVATELLI - 24

Fish and seafood of the moment, tomatoes, fennel, tarragon oil

VEAL MEATBALLS - 16

Focaccia, tomatoes, Parmesan

HANGER STEAK - 22

Chimichurri, fries, salad

VEAL - 32

Balsam fir, chanterelle mushrooms, patty pan squash, baby potatoes, demi-glace sauce

STRIPED BASS - 23

Beluga lentils, radish, kale chips, orange white butter sauce, Mujjol caviar

GRILLED OCTOPUS - 24

Artichokes, Jerusalem artichokes, zucchinis, kalatama olives

SCALLOPS - 28

Corn, potatoes, safran, dill

BLACK PUDDING - 16

Burnt onions, celeriac purée, marinated celeriac, demi-glaze

DESSERTS OF THE DAY

Please advise us of any food allergies, intolerance or dietary restrictions