

PÊCHÉ

SMALL PLATES

SOUP OF THE MOMENT - 12

SQUASH - 18

Koginut squash, chestnut, dukkah, orange white butter

CAULIFLOWERS - 16

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

BULB - 18

Cipollini onions, shallots, citrus mascapone, camerise berries

BEEF TATAKI - 19

Fennel relish, horseradish, leek

GRILLED CALAMARI - 22

Peppers, tomatillos, eggplant powder

MAIN DISHES

CAVATELLI - 20

Ricotta, mushrooms, quail egg, salami

VEAL MEATBALLS - 16

Focaccia, tomatoes, Parmesan

HANGER STEAK - 22

Chimichurri, fries, salad

BEEF RIBS - 35

Potato purée, caramelized fennel salad

QUAIL - 28

Oyster mushroom and prosciutto stuffing, kale, radish, demi-glaze

GRILLED OCTOPUS - 24

Artichokes, Jerusalem artichokes, zucchinis, kalatama olives

TUNA - 28

Leek, Shiitake mushrooms, pistachios

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