

Starters

Sole waffle with clams and potatoes *A, D, O, R, G*

-28,00-

Octopus, fresh herbs, and salted lemon *B, D, L, O*

-26,00-

Foie gras terrine with langoustine *D, O*

-32,00-

Red prawn, pear, and mustard *B, D, G, L, M*

-30,00-

Cuttle sh in two textures *B, D, L*

-28,00-

Primi piatti

Spaghetti with pomodoro essence *A, L*

-28,00-

Squid lasagna *A, B, L, R, D*

-30,00-

Risotto with Gorgonzola and red prawns *B, G, L*

-30,00-

Pasta and beans with mussels *A, G, R*

-28,00-

Gnocco with ragu *A, L, G*

-28,00-

Main Courses

Aged grouper with pine nuts and mushrooms *L, D*

-34,00-

Turbot saltimbocca with snow peas *G, D, H*

-30,00-

Cod fillet with its belly *D, G*

-28,00-

Duck Wellington *A, C, L*

-34,00-

Lamb with honey and cinnamon *L*

-30,00-

Chef's Signature Dish

-30,00-

List of food allergens

A Cereals containing gluten, **B** Crustaceans, **C** Eggs, **D** Fish, **E** Peanuts, **F** Soya, **G** Milk (including lactose),

H Walnuts, **L** Celery, **M** Mustard, **N** Sesame seeds, **O** Sulfur dioxide and sulphites, **P** Lupins, **R** Molluscs