

In crafting these menus, I have channeled the inventive spirit of
Dalí and the Surrealists, creating dishes
that not only delight but provoke thought.

The first menu, 'The Persistence of Memory,' delves into
the intricate dance of flavors, memories, and the passage of time,
much like the whimsical flow of Dali's iconic melting clocks –
themselves inspired by the sun-softened curves of Camembert.

The second menu, 'Metamorphosis,' celebrates the transformative
journey of both the ingredients and my culinary philosophy.

It is a tribute to evolution – of natural elements,
personal growth, and the culinary arts.

With a commitment to sustainability,
I endeavor to use every part of the ingredients,
maximizing their potential while minimising waste.

Each dish is designed to surprise and enchant,
unlocking windows to the past with scents and flavors
that evoke cherished memories.

I also take pride in resurrecting 'forgotten' local ingredients,
weaving them into a narrative that honours heritage
while forging new traditions.

It is my sincere hope that these menus offer you
not just a meal, but a memorable journey.

Enjoy.

A stylized, handwritten signature in black ink. The signature is enclosed within a large, hand-drawn circle. The letters are fluid and cursive, with the first letter being a large 'S' and the last part of the signature appearing to be 'Bianco'.

SALVATORE BIANCO
EXECUTIVE CHEF

THE PERSISTENCE OF MEMORY

*Dishes that explore the influence of time
on taste or emotion*

TASTING MENU
€195 PER PERSON

OYSTER WITH 'GOLDEN TOMATO' TARTARE AND ROCKET SALAD

(1, 12, 14)

PUMPKIN WITH SNAILS AND TRUFFLE

(1, 7, 12, 14)

SPAGHETTI WITH ACORN, COFFEE, KENTUCKY TOBACCO AND BARLEY

(1, 7, 8)

FISH OF THE DAY WITH WHITE TURNIP, SEAWEED PESTO AND SPICY SEA SNAILS

(4, 7, 14)

PIGEON WITH PERSIMMON KIMCHI, PEPPER, KOMBUCHA AND CHESTNUTS

(1, 7, 8)

TIRAMISU WITH BITTER-HERB AND COFFEE VINEGAR

(1, 3, 7, 8)

THIS TASTING MENU IS DESIGNED TO BE ENJOYED BY THE WHOLE TABLE

According to the working requirements, food may be subjected to blast chilling up to -18°C.
Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product.
Our commitment toward sustainability is reflected in our ingredients. Many of our products, including fish,
meat, vegetables and dairy, are sourced from local suppliers.
Vat is included. A discretionary 5% employee benefit charge will also be added to your final bill.

METAMORPHOSIS

*An edible expression
of change and evolution*

TASTING MENU
€180 PER PERSON

FENNEL WITH PINK PEPPER
AND BALSAMIC VINEGAR

(7, 12)

CUTTLEFISH
WITH ROMAN BRAISED SEASONAL VEGETABLES

(2, 4, 7, 14)

‘GRANO ARSO’ RAVIOLI
WITH JERUSALEM ARTICHOKES AND SEAFOOD

(1, 3, 6, 12, 14)

CHICKEN IN SAVOY CABBAGE LEAVES AND HAY
WITH CAULIFLOWER AND LAPSANG SOUCHONG TEA SAUCE

(1, 3, 7, 8, 9, 12)

CAROB, CHOCOLATE AND VANILLA

(1, 3, 7, 8)

PAIRED WITH
OUR SOMMELIER'S CHOICE
€120 PER PERSON

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MENU À LA CARTE

TWO COURSES AND DESSERT

€ 140

THREE COURSES AND DESSERT

€ 160

STARTERS

Fennel with pink pepper and balsamic vinegar (7, 12)

Pumpkin with snails and truffle (1, 7, 12, 14)

Cuttlefish with Roman braised seasonal vegetables (2, 4, 7, 14)

Sweetbread with marinated daikon,
black cabbage and crispy lentils (4, 7, 8, 12)

Musdea fish with bitter wild herbs and Asetra caviar (4, 7, 12, 14)

Oyster with 'golden tomato' tartare and rocket salad (1, 12, 14)

PASTA AND RISOTTO

Spaghetti with acorn, coffee,
Kentucky tobacco and barley (1, 7, 8)

'Grano arso' ravioli, Jerusalem artichokes and seafood (1, 3, 6, 12, 14)

Risotto, slipper lobster mayonnaise and sea herbs (1, 2, 3, 12)

Pasta with codfish tripe, potatoes and eucalyptus (1, 4, 7, 8)

MAIN COURSES

Fish of the day with white turnip,
seaweed pesto and spicy sea snails (4, 7, 14)

Red mullet with rockfish and bergamot sauce (2, 4, 9)

Chicken in savoy cabbage leaves and hay
with cauliflower and lapsang souchong tea sauce (1, 3, 7, 8, 9, 12)

Pigeon with persimmon kimchi, pepper, kombucha and chestnuts (1, 7, 8)

Beef Wellington with clay crust, sweet and sour glazed radicchio
with hibiscus and mushrooms (1, 7, 12)

If you have any food allergy or intolerance please let a member of the restaurant team know upon placing your order.

Allergens: 1. Contains gluten 2. Contains crustaceans 3. Contains eggs 4. Contains fish

5. Contains peanuts 6. Contains soy 7. Contains milk 8. Contains tree nuts 9. Contains celery 10. Contains mustard
11. Contains sesame 12. Contains sulphur dioxide or sulphites 13. Contains lupin 14. Contains molluscs

