

The process of gradual or unconscious assimilation of ideas, knowledge.

MATERIA [two starters, one pasta, one main and a dessert same for everyone]	70
SOSTANZA [six dishes, one dessert same for the table, chosen by the Chef]	80

DISHES

EEL [beetroot, emmer, iced carpione] (1,4,6,9)

RABBIT [prawn, black cabbage ,apple] (2)

ONION [lemon jam, black lemon, sheep cheese] (6,7)

SWEETBREAD [cauliflower, candide celery] (1,6,9)

RAVIOLI [roast guinea fowl, turnip tops, bottarga] (1,3,4)

PASTA [beans, glasswort, trout eggs] (1,4,9)

RISOTTO [cheese, pear, sesame] (7,11)

GNOCCHI [fennel, red mullet, bacon] (1,4)

TURBOT [roots, tubers, anchovies] (3, 4)

CARRIER PIGEON (1,6,7)

BEEF [confit leek, hazelnut, hollandaise sauce] (3,7,8)

LAMB [squash, brusselles sprout, porcini mushrooms] (9)

DESSERT

(1,3,7) [tangerine, saffron] HOKKAIDO

(1,3,7) [passion fruit, coffee] JERUSALEM ARTICHOKE

(1,7,8) [breton sable, rosemary] TATIN

(7,8) [porcini mushrooms, miso] CHOCOLATE

you can CHOOSE [two dishes and a dessert on the menu' per person] 70

FOODS OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES (AS PER ANNEX II TO REG. 1169/2011 / EC): (1) CEREALS CONTAINING GLUTEN AND DERIVED PRODUCTS, (2) CRUSTACEANS AND CRUSTACEAN PRODUCTS, (3) EGGS AND EGG PRODUCTS, (4) FISH AND FISH PRODUCTS, (5) PEANUTS AND PEANUT PRODUCTS, (6) SOY AND SOY PRODUCTS, (7) MILK AND MILK-BASED PRODUCTS, (8) NUTS AND THEIR PRODUCTS, (9) CELERY AND CELERY-BASED PRODUCTS, (10) MUSTARD AND MUSTARD PRODUCTS, (11) SESAME SEEDS AND SESAME SEED PRODUCTS, (12) SULFUR DIOXIDE AND SULPHITES IN CONCENTRATIONS HIGHER THAN 10MG / KG OR 10 MG /L IN TERMS OF TOTAL SULFUR DIOXIDE, (13) LUPINS AND LUPINE-BASED PRODUCTS, (14) MOLLUSCS AND MOLLUSC-BASED PRODUCTS. FOR MORE INFORMATION ON EACH SINGLE PREPARATION, ASK FOR INFORMATION FROM THE „ PERSON IN CHARGE, SOME PRODUCTS MAY BE FROZEN