

**EVENING**

*Served*

*17.00-21.30*

**SMALL TASTING**

**6 courses**

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Ceviche of cod, passionfruit, dill oil & peas  
Deep-fried calamari & tartar sauce

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Beef tomato, basil oil & salted ricotta  
Grilled beef bavette & chimichurri  
Carrots glazed in own juices & thyme

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Cherries, buttermilk parfait & crispy caramel

**Menu 300 / wine pairing 250 (3 glasses)**

*The menu must be chosen by everyone at the table*

**LARGE TASTING**

**10 courses**

Tartar, pickled beets, truffle mayo, smoked egg yolk  
Mushroom arancini  
Almonds, olives & serrano

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Fried scallops, cauliflower & porcini mushroom  
Ceviche of cod, passionfruit, dill oil & peas  
Deep-fried calamari & tartar sauce

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Beef tomato, basil oil & salted ricotta  
Grilled beef bavette & chimichurri  
Carrots glazed in own juices & thyme

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Cherries, buttermilk parfait & crispy caramel

**Menu 400 / wine pairing 350 (4 glasses)**

*The menu must be chosen by everyone at the table*