

Art, gardens and lagoon

A BLEND OF TASTES AND TEXTURES

SAND SMELT AND SAUCES

THISTLE, VIN JAUNE

CHARGRILLED CUTTLEFISH

LASAGNA FROM THE LAGOON

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FIRST ACT OF SWEETNESS

SECOND ACT OF SWEETNESS

Euro 250

Glam classics

A BLEND OF TASTE AND TEXTURES

SAND SMELT AND SAUCES

RAW AND COOKED CAULIFLOWER

CHARGRILLED CUTTLEFISH

RED CHICORY AND RAZOR CLAMS

LINGUINA, NDUJA AND FASSONA BEEF TARTAR

RICE, PUMPKIN AND RAS EL HANOUT

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FIRST ACT OF SWEETNESS

SECOND ACT OF SWEETNESS

Euro 280

****the tasting menu is recommended for the entire table****

The dishes of the tasting menu can be served à la carte – Minimum 3 courses Euro 200

Main fish dishes are available according to the market.

For information on allergens, please ask the restaurant staff.