

APPETIZERS

Four Italian delicacies

150

Burrata - Parma ham - cherry tomatoes - pistachio

120

Sautéed tiger prawns in white wine - garlic - parsley - cherry tomato sauce - avocado puree

120

Lobster soup - tiger prawns - root vegetables - white wine - chilli

130

Carpaccio of beef tenderloin - truffle oil - mizuna - parmesan

120

Carpaccio of tuna - lemon - pepper - avocado puree

140

Roasted whole milk veal - salad - capers - tuna sauce

140



PASTA

Linguine - lobster - tiger prawns - blue mussels -
herbs - cherry tomato sauce
190

Penne - beef tenderloin - red pepper - creamy truffle sauce - parmesan
180

Ravioli - ricotta - mushrooms - butter - sage
160

MAIN COURSES

Hake - lobster - cherry tomato sauce - garlic - parsley - greens
295

Crown of lamb - rosemary sauce - potato - greens
345

Beef tenderloin - truffle sauce - greens - potato
325

Ribeye - pepper sauce - potatoe - greens
345

DESSERTS

Tiramisu
105

Pannacotta - sorbet
105

Chocolate fondant - vanilla ice cream
105

Italian cheese
130



5-COURSE MENU 495
Wine menu 450
Non-alcoholic menu 250

5 dishes from the Land

Carpaccio of beef tenderloin - truffle oil - mizuna - parmesan

Burrata - Parma ham - cherry tomatoes - pistachio

Roasted whole milk veal - salad - capers - tuna sauce

Beef tenderloin - truffle sauce - greens - potato

Choose between Italian cheese or sorbet

5 dishes from the Sea

Lobster soup - tiger prawns - root vegetables - white wine - chilli

Carpaccio of tuna - lemon - pepper - arugula

Ravioli with halibut - mussels - creamy sauce - asparagus - saffron

Hake - lobster - cherry tomato sauce - garlic - parsley - greens

Choose between Italian cheese or sorbet



EVERYDAY LOVE

TODAY'S 2 COURSE MENU

Selected by the kitchen

295

Served from Sunday - Thursday

