



— menu — white truffle

TAPAS

Miyazaki Wagyu Nori with White Truffle
 Salmon tartlet with crème fraîche
 White Truffle cappuccino

SUSHI

Spicy Bluefin Tuna Roll with avocado and White Truffle
 Chef's sashimi selection
 Upgrade:
Fresh Wasabi + €16

COLD STARTER

Simmental beef fillet tartare with Wagyu cecina
 and White Truffle
 Sea Bass Ceviche with Passion Fruit and Roasted Pineapple
 Upgrade:
Bogavante Tempura + €20

ROBATA GRILL

Sea bass with mushroom cream, celeriac purée
 and White Truffle
 Upgrade:
*Half lobster with charred lemon + €24 /
 Spiny Lobster (700 g) + €60 p.p.*

or

Simmental Beef Tenderloin with White Truffle
 Upgrade:
Miyazaki Wagyu A5 + €69

SIDES

Triple-cooked Potato Wedges with Fresh Truffle
 Bimi with sesame sauce

DESSERT

Cheesecake with pistachio, mango,
 mandarin and red fruits
 Add:
 Truffle Cheese Platter + €16

Petit Four

€165