



YARA

--- 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

HOT STARTER

Foie gras ramen with Duroc pork char siu and White Truffle
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 entrecôte with White Truffle
Upgrade:
Miyazaki Wagyu A5 + €69

SIDES

Triple-cooked truffled potatoes
Bimi with sesame sauce

DESSERT

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

Petit Four

€165

The menus are subject to changes due to the availability of fresh produce.