



Heart

SWEET PEPPER, FIGS LEAF



Anchovies

BEETROOT, HAZELNUT



Sweetbread

MUSHROOMS, LICORICE



Pork

POTATOES, BLUEBERRIES



Sea snails

RICE, FIR



Bone marrow

BOTTOMI, PUMPKIN, TRUFFLE

Wild Pigeon

POTATO, SUMAC



Labnhe

MERINGUE, OXIDIZED CITRUS FRUITS, OLIVE OIL

8 COURSES TASTING MENU 98
WINE PARING 69

water 6 bread 6 p.p.

Every week we forage herbs, tubers, roots, flowers and fruits, **all wild grown.** We do it personally, for the desire of discovering what relates us to the earth, **giving us the chance to propose ethical food, true expression of nature.** Please find a list of what we think is at its best at the moment.



Radish
FIGS, ONION JUS



Carrot
COFFEE, HAZELNUT



Aubergine
BURRATA, GENZIANA



Zucchini
MUGNAIA STYLE



Orsino Garlic
RICE, CORNEL BERRY



Daucus
SPAGHETTI, OLIVE OIL



Cabbage
PERILLA



Peach
MASCARPONE, ELDER

8 COURSES TASTING MENU **98**
WINE PARING **69**

water **6** bread **6** p.p.

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