We wanted to create a distinctive dining experience showcasing our culinary ambition
and the best ingredients the season has to offer

E X presion

A sequence of free-hand creations for who is willing to explore in depth our gastronomic intentions

X 6

Six dishes Euro. 100

X 10

Ten dishes Euro. 130

Our menus are realized for the entire table due to their complexity.
We shall be pleased to suggest an adequate wine pairing for our menus

E X presion to share….

A series of unique dishes created with a distinctive feeling in mind, the joy of sharing around the table.

E X presion to share are single servings.

One or more servings can be shared among the guests at the table.

Lamb tartare, oyster emulsion and spicy capsicum powder
28,00

Risotto, oxtail, herbs and cacao
28,00

Smoked Wagyu beef, peanut puree and Aubergine
40,00

Torrija with vanilla, arequipe, blueberries and Stracchino ice cream
19,00

Starter

Carbonara egg 65°
25,00

Veal tongue, anchovies and spicy lemon
Romanesco broccoli and marjoram
26,00

Raw red prawns " pisco sour"
Lulo, cucumber and basil
27,00

Raw tuna and herbs
wrapped in chard leaves
(to be eaten with your hands)
28,00

Porcini mushrooms, crispy flax seeds and Taleggio cheese
25,00

Rice and Pasta

Egg yolk ravioli, smoked potato broth and white truffle
45,00

"Encased" risotto
mushroooms and hazelnut
27.00

Maccheroni & Crustaceans
sea weed and burrata cheese
27,00

Tagliolini, daikon and tomato sorbet
Meat jus and basil
28,00

Fish soup ravioli
seafood two ways
28,00

Main course

Charcoal grilled lobster and artichoke
warm mandarin orange zabaione
40,00

Eel from Comacchio
crushed spelt and carpione sorbet
35,00

Lamb, red mole, avocado and chia seeds
34,00

Iberico pork, root celery, cabbage and sweet and sour apple
35,00

Squab, prune, chamomile and endive
38,00

Dessert

White chocolate with caramelized bananas and Armagnac
19,00

Apple, pine nuts and jasmine blossom
19,00

Persimmon, almonds, lemon and chia seeds
19,00

Torrija with vanilla, arequipe, blueberries and Stracchino ice cream
19,00

Chocolate, pear and sage
19,00