

# LUNCH MENU

## STARTERS

- ✦ Mango, papaya and semi-dried tomato ceviche, chilli threads and coriander microgreens
  - ✦ Seasonal ripe tomato salad, spring onions from our kitchen garden, green piparra chilli peppers and arbequina caviar [10]
  - Josper-roasted leeks with with a crispy ibérico ham crust, seasoned with oil from our olive trees and a mushroom mayonnaise foam [5,10]
  - Dry-aged picanha carpaccio seasoned with oil from our olive trees, Hawaiian black salt, Parmigiano Reggiano and hints of citrus [13]
- Iberian ramen accompanied by udon nest, trumpet of death, roasted asian bacon and low temperature egg [1,2,5,9,10,13]
- ✦ Confit artichoke with a warm citrus vinaigrette and toasted pistachios [2,10]
- ✦ Tagliatelle napolitana with Parmigiano Reggiano PDO [1,2,9,10,13]
- Casarecce with truffled spring onion sauce and bacon with low-temperature eggs [1,3,4,5,7,10,13,14]

## MAIN DISH

- ✦ Twice-cooked aubergine covered in red miso, herb vinaigrette and crispy Parmigiano Reggiano [1,2,4,5,10,11,13]
  - ✦ Parmigiana di melanzane VIVOOD [1,2,10,11]
  - ✦ Truffled artichoke risotto [4,10,11,13]
- Salmon on gribiche tartar sauce and sautéed pak choy [5,7]
- Slow cooked milk-fed lamb on an apple and fennel jam, cream of tamarind and a turmeric crisp [4,9,10,11,13]
- Grilled truffled chicken cannelloni with a mushroom béchamel and seasonal mushrooms [1,4,5,10]

## DESSERT

Dessert chef's selection

34€

Per person · VAT Included

Starter + Main Dish and Dessert  
Breads selection are included. Drinks are not included.

✦ Vegetarian dish