

à la carte

Please choose one dish from each section

€ 135

starters



Swordfish in The Way of Elba Island Fishermen
swordfish carpaccio | Corfu bitter orange salad

Omnivore Carpaccio
beef | caviar | tamarind

Vegetarian Carpaccio 
watermelon | metsovone | rocket

first courses

Blue Lobster + € 30
poached in lobster butter | fennel | almonds
strawberries & beetroots cooked in cherry gastrique

Gastro Esperanto  
zucchini spiral | Tinos 'kariki' cheese | truffle

Perseverance 
handmade pappardelle | duck ragout | truffle

main courses

Uncle Nick Told Me...
scorpionfish prepared as a 'bourdeto' from the past

Moroccan Travel Notes
slow-cooked lamb | aubergine | couscous

Pasta Cooked Like a Risotto
in lemon water | beetroot | 'nduja

desserts

Impermanence
wild strawberries | vanilla | port

Here Comes the Sun
kumquat | meringues | vanilla

Inferno
textures of chocolate

 Add extra Greek Black Truffle + € 25
available for 'Gastro Esperanto' and 'Perseverance'

 Vegetarian Dish
or a dish that can be adjusted to be vegetarian with small changes

Please inform our staff
of any allergies or dietary restrictions.
All prices are per person.