

# à la carte

Please choose one dish from each section

€ 145

## 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.