

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 + € 50

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.