



## “Mrs Jekyll”

### Welcome from the Chef

#### Puttanella

*Blue Lobster, tomato, capers, olives, bread*

#### Mar Rosso

*Rice, ash butter, peppers, anchovies*

#### Catch of the day

*Catch of the day, courgette, bottarga, trahana*

#### Pre Dessert

#### Tzatziki

*Greek yogurt mousse, fermented garlic, cucumber*

#### Petit Fours



**€130**

**The dishes of the “Jekyll” tasting menus are also available ‘à la carte’**

*2 dishes of your choice €80*

*3 dishes of your choice €110*



## **“Dr Jekyll”**

### **Welcome from the Chef**

#### **Cantucci e Vin Santo**

*Sweetbreads, Vin Santo, almonds*

#### **Candy**

*Caramel pasta, manouri, black horseradish, honey vinegar*

#### **Travelling Pigeon 1498km**

*Pigeon, patzarosalata, petimezi*

#### **Pre Dessert**

#### **ION**

*Noalya Tuscan milk chocolate, nuts*

#### **Petit Fours**



**€130**

**The tasting menus are for the entire table**

We kindly ask you to inform us for any possible allergies or intolerances.



**“Mr Hyde”**



**€160**



## **“Dr Jekyll”**

**Vegetarian**

### **Welcome from the Chef**

#### **Puttarella**

*Tomato, capers, olives, bread*

#### **Candy**

*Luke warm pasta with acorns flour, manouri, horseradish, honey vinegar*

#### **Faberge Egg**

*Egg, courgette, trahana*

#### **Pre Dessert**

#### **Tzatziki**

*Greek yogurt mousse, fermented garlic, cucumber, meringue*

#### **Petit Fours**



**€130**

**The dishes of the “Dr Jekyll” tasting menu are also available ‘à la carte’**



## **“Dr Jekyll”**

**Gluten Intolerant**

### **Welcome from the Chef**

#### **Puttarella**

*Blue Lobster, tomato, capers, olives*

#### **Mar Rosso**

*Rice, ash butter, peppers, anchovies*

#### **Faberge Egg**

*Egg, courgette, bottarga*

#### **Pre Dessert**

#### **Tzatziki**

*Greek yogurt mousse, fermented garlic, cucumber, meringue*

#### **Petit Fours**



**€130**

**The tasting menus are for the entire table**

We kindly ask you to inform us for any possible allergies or intolerances.