



“Mrs Jekyll”

Welcome from the Chef

Puttarella

Red prawns, 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, black 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

Chianina

Tartare, Gran de Magi, mustard, puffed tendons

Candy

Acorns flour 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

Red Prawns, 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.