

fernandõ.

Sashimi of Local Fish

Cucumber, Beetroot, Fermented Plum, Shiso

BBQ Local Octopus

Chickpea, Nduja, Zucchini

Local Pecorino Agnolotti

Delica Pumkin, Pine nuts, Mostarada di Cremona

Local Wild Fish

Leeks, Preserved Lemon, Capers, Kombu

Confit of Lamb from Ta'Zeppi Farm

Aubergine, Sesame, Vin Jaune

Dry-Aged Beef Sirloin

Mushrooms, Black Garlic, Green peppercorn
(Supplement of 20 euros per person)

Arlettes au Chocolat

Chestnut, Miso, Lemon, Barley Ice Cream

Gozo Honey Pannacotta

Wild Flower Honey, Almond, Vanilla

€85

Cinco Jotas 100% Ibérico Paleta €30

Cinco Jotas 100% Ibérico Jamón €45

Cheese Supplement €15

Cheese Course €25