

fernandō.

Tasting menu

Selection of Snacks

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Koshihikari Rice Cream

Butternut Squash, Fermented Citrus

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Raw Local Fish

Crème Fraîche, Dill, Winter Radishes, Grapefruit Vierge

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White Asparagus

Smoked Eel Rillettes, Tamarind, Tarragon

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Kabocha Squash Tortellini

Almond Cream, Pickled Shiitake, Parmesan Veloute

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Local Wild Fish

Caper Butter, Violet Artichoke, Pickled Kumquat

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Glazed Veal Cheeks

Kabu Turnip, Spring Garlic, Comté Emulsion

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Yuzu Ganache

Bay Leaf Ice-cream, Agrumato Olive Oil

€100