



Starters

New interpretation of egg Benedict	34
Chickpea flatbread Quail egg soufflé Marbled beetroot Fresh spinach White truffle Sauce hollandaise	
Latitudes	40
Crispy quinoa Wagyu Ceviche Herb bouquet Engadine Dashi Green spring onion oil	
Colors	45
Marinated carabineros Burrata Black Macarons Liquid escarole	



First course

Sheep gnocco	28
Gnocchi of sheep ricotta cheese Beetroot espuma Liquorice Purselane	
Golden Risotto	36
Risotto acquerello Spinach chlorophyll White goose's ragout Gold leaf	
Spaghettone Cacio e Pepe	46
Homemade wholewheat Spaghettone Cacio cheese Pepper Red shrimp carpaccio Lemon and Corallo bread crumble	



Main course

Rossini fillet	68
Irish beef fillet Foie gras Spinach Perigord sauce Black truffle	
Secreto Iberico	44
Secreto of Iberico Patanegra pork Parsnip Artichokes Roman style Vermouth Jus	
Duckling variation	48
Thigh meatball Panko crust Salsify Coffee Honey glazed breast Pakchoi Kimchi Orange reduction	
Kingfish	46
Slice of pink cooked Kingfish Pistachio crust Crema of violet potato Salad of cicoria asparago and orange	



Desserts

Apple Symphony	20
Mousse of golden apple Reinette apple insert Puff pastry ice cream Apple powder	
Cremoso 3.0	26
Creamy gianduia Hazelnut spongecake Crispy puffed rice Hazelnutpraliné	
Soufflé	24
Grand Marnier Soufflé Fruits	



For 2 people
Service at the table

Fish of the day	per 100 gram	16
Beef Tomahawk	per 100 gram	19
Côte de Boeuf	per 100 gram	20

All dishes are served with potatoes and vegetables.