

We invite our guests to consult our list of allergenic ingredients
if necessary, available on request.

Thank you





Middle Earth

Beef, celeriac and sesame

Fruit of the Day's Catch

The pear, helichrysum and the onion

The Lobster

Radicchio and vèrmot



Il Pagliaccio

Autumn, 2018

Bourguignonne Lumaconi Pasta

Reminiscent

Tortello pasta, piennolo tomato and the bitter

Colors

Fettuccine in two flavors

cereal
squash
quince
pear
cabbage
chestnut
snail
pomegranate
radicchio
cardoon
lentil
eel
potato
scallop



Tastings



Breakfast by the Sea

Scallop, coffee and brioche

Poached

The yolk, chamomile and potatoes

Seasons in the Garden

In order to offer the best experience Chef Anthony Genovese proposes a tasting menu for parties of 5 or more, the tastings are served for the entire table.

À La Carte



Circus

A full immersion

10 courses



Otto

An experience for all the senses

8 courses



Intermezzo

A path of emotions,
only at lunch,

3 courses