

## COLD APPETIZERS

King crab with home made almond milk foam and blood orange meringue **29e** (120g)

Lobster carpaccio covered with Thai sauce and fresh avocado-cilantro cream **28e** (110g)

Red prawns tartare with Tsukudani-kombu tea and fresh raspberry **25e** (100g)

Beef tartare **19e** (100g)

Organic home grown beetroot salad with celery broth and yogurt ice cream **10e** (120g)

## HOT APPETIZERS

Risotto Cacio e Pepe covered with 24 month old Parmigiano Reggiano chips **12e** (200g)

Bouillabaisse with 4 types of fishes, prawns and fennel **15e** (170g)

Pasta Paccheri tostada with sauteed organic asparagus and baby carrot,  
topped with shrimp and bisque air **12e** (170g)

Scallops on cauliflower, blood orange sauce, wakame salad and kale chips **15e** (150g)

Confit regional calamari tartare with squid bechamel sauce,

lemon grass oil and Orly pearls **14e** (120g)

Free range Veal with parsnip-vanilla puree and demi-glace sauce **25e** (210g)

## MAIN COURSES

Wild Turbot fillet with celery-raisins caponata, champagne foam **24e** (210g)

Adriatic Sea bass fillet with glazed baby vegetables in saffron sauce **29e** (220g)

Langoustine tomato pil pil **35e** (210g)

Pil-pil octopus, sweet corn puree with lemon grass **18e** (190g)

Lamb shank, Port wine sauce, seasoned potatoes **22e** (380g)

Vegetarian Cauliflower steak with miso-truffle sauce and crispy buckwheat **14e** (180g)



## PREMIUM MEAT SELECTION:

Striploin (Uruguay) **30e** (200g)

- side dish consists of potato pave and lettuce frisée (80g)

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## OUR DAILY OFFER

Fresh seafood from our aquarium

Daily sea catch, from our local fishermen

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## SET MENU

### **Chef recommendation:**

6-course tasting menu **120e**

Set menu with beverage pairing **150e**

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## DESSERTS

Chocolate millefeuille sugar free with coffee sauce and cocoa glass **12e** (120g)

Ground coconut with white chocolate, aloe vera ice cream,  
yellow tomatoes and lavender from our garden **12e** (130g)

Pistachio and strawberry sphere with roasted rhubarb,  
vanilla and strawberry ice cream **12e** (135g)

Puffed maracuja spheres with organic hazelnut cream,  
crunchy gianduja and apricot sorbet **12e** (110g)



**SIROCCO**  
RESTAURANT