MENÙ





re santi e leoni

TASTING MENUS

FULL TABLE ONLY

WINE PAIRINGS	THREE GLASSES	EUPHORIA
EMINCÈ	AMONG THE LEAVES	AMONG THE LEAVES
SALTED MEMORY	VEGETABLES AND VEGETABLES	VEGETABLES AND VEGETABLES
THE FOREIGNER	PURE BUFFALO	UNSTABLE GREEN
SWEET GARDEN	SALTED MEMORY	PURE BUFFALO
	THE FOREIGNER	SALTED MEMORY
	SAKURA	MATURATION
		THE FOREIGNER
		SAKURA

À LA CARTE

STARTERS

ÉMINCÉ
SLICED AMBERJACK, CITRUS SAUCE AND AVOCADO

UNSTABLE GREEN
SCAMPI, SNOW PEAS, EUCALYPTUS AND SEA URCHIN

AMONG THE LEAVES
FIGS, HAZELNUT AND FOIS GRAS

BURNT FIELD
SWEETBREAD, CORN AND HELICHRYSUM

FIRST COURSE

PURE BUFFALO
RICOTTA GNOCCO, OXIDISED MOZZARELLA, MARINATED BUFFALO AND SUMAC

GENOVESE STYLE
CAPPELLETTI ALLA GENOVESE, ONION CONSOMMÉ, BLACK ZEST AND BUCKWHEAT

SALTED MEMORY
PASTA, PEPPERS, LAVENDER AND OLIVES

NETTLE
RICE, NETTLE PESTO, FERMENTED LEMON AND RED PRAWN

MAIN COURSE

MATURATION
SEA BASS, PEACH, TOMATO AND QUINOA

ROOT
TURBOT, PEPPERS AND CITRUS

THE FOREIGNER
SUCKLING PIG, GRILLED BABY LETTUCE AND BURNT EMBERS

INSTINCT
LAMB, AUBERGINE, PLUM AND BUTTERMILK

LEONI SANTI RE