



VEGETAL MENU 🌿

STARTERS

BEETROOT CARPACCIO

Thin slices of beet roasted in a salt crust, bergamot
vinaigrette, yogurt foam

or

ORGANIC TOMATO

“Carta de música” tomatoes from our garden, burrata, semi preserved tomato

MAIN COURSES

BLACK TRUFFLE RISOTTO

Carnaroli rice, Tuscan black truffle and boletus

or

EGGPLANTS FROM OUR GARDEN

Traditionally roasted parmesan aubergines, arrabiata sauce

DESSERTS

THE FLOWER GARDEN

Orange blossom marshmallows, lavender meringues, citronella ice cream,
melon and jasmine cold soup

or

STRAWBERRIES PICKED THIS MORNING

Organic strawberries marinated in rose syrup, basil sorbet and almonds