

TO START

Harvestack farmed oyster, freshly shucked with lemon	7 ea
10 grams 'Anna Dutch Baeri Caviar'	
Warm blinis, crème fraîche, hard-boiled egg & chives	110

ENTREES

BLUEFIN TUNA TARTARE
Mediterranean seasoning, basil coulis

SEARED SCALLOP
Artichoke puree, parsley pangrattato

WAGYU BRESAOLA
Pickled zucchini

PRIMI

PRAWN RAVIOLO
Broccoli veloute, fumet emulsion

SECONDI

ROASTED JOHN DORRY
Puree all'olio, sea herbs

GRILLED SPATCHCOCK
Sauce supreme, brown butter spinach

MARKET LEAVES
Mustard dressing

FROMAGE

Brie - Comté - Pecorino	
Focaccia crisps, quince paste, honey	34

DESSERT

LE CHOCOLAT
Weiss 72% dark chocolate mousse, Génoise, chocolate
sablé

LA MADONNA

BAR RESTAURANT

PRINTEMPS | PRIMAVERA LA MADONNA

This Valentine's Day, indulge in a special menu inspired by French and Italian tradition. Thoughtfully prepared by Chef Jacopo Degliesposti and his team, each dish captures the passion and delicacy of the season.

Every bite is a celebration of romance — inviting you to savour, indulge, and enjoy the moment together.

VALENTINE'S DAY
Saturday February 14