

**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  
Mediteranean seasoning, basil coulis

SEARED SCALLOP  
Artichoke puree, parsley pangrattato

WAGYU BRESAOLA  
Pickled zucchini

**PRIMI**

PRAWN RAVIOLI  
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
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**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