

## SPRING 2024

**Focaccia Bianca**, confit garlic, sesame, rosemary, Viola Verolio EVOO 7  
+ Acetaia Essenza balsamic 8 years 2

**Focaccia Al Pomodoro**, tomato, parmesan, Viola Verolio 10

**Salumi**, Prosciutto di Parma 14 mois, Spianata piccante, Mortadella, rillettes, giardiniera 23

**Broccoli**, cilantro pistou, yoghurt, pickled radicchio, seed crunch 22

**Burrata**, brussel sprouts, brown butter vinaigrette, smoked almond, lemon 35

**Carpaccio**, PEI beef, bomba, lemon garlic mayonnaise, capers, rosemary 26

**Kale Salad**, blood orange, endive, mint, fried focaccia, lime onions, puffed grains 21

**Tagliatelle**, Full Pin cultivated mushrooms, truffle butter, tarragon, hazelnut, pecorino 35

**Orecchiette**, ragù, clos-des-roches, chili condiment, green onion 33

**Polpettine**, ricotta gnudi, pomodoro, parmesan, basil 34

## Gelato 14

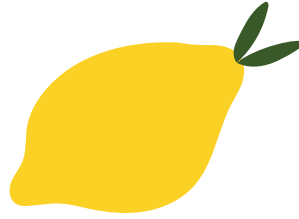
**Sorbeto**, dark chocolate, cocoa 14

**Tiramisu**, kahlua, orange, cocoa nibs 14

**Babá UPDP**, Vecchie Romagna syrup, vanilla chantilly, strawberry, olive oil 12

## UPDP Tasting menu 5 services 8opp

*Our food is seasonally driven and guided by quality ingredients. We pride ourselves to partner with other likeminded farmers, butchers, producers and importers with the same passion for quality.*



## PRINTEMPS 2024

**Focaccia Bianca**, ail confit, sésame, romarin, Viola Verolio EVOO 7  
+ Acetaia Essenza balsamique 8 ans 2

**Focaccia Al Pomodoro**, tomates, parmesan, Viola Verolio 10

**Salumi**, Prosciutto di Parma 14 mois, Spianata piccante, Mortadella, rillettes, jardinière 23

**Broccoli**, pistou de coriandre, yaourt, radicchio mariné, noisette, graines croquantes 22

**Burrata**, choux de bruxelles, vinaigrette au beurre noisette, amande fumée, citron 35

**Carpaccio**, boeuf d'Î-P-É, bomba, mayonnaise citron-ail, câpres, romarin 26

**Kale Salade**, orange sanguine, endive, menthe, focaccia frit, oignons marinés, riz soufflés 21

**Tagliatelle**, champignons cultivés de Full Pin, beurre truffé, estragon, noisettes, pecorino 35

**Orecchiette**, ragù, clos-des-roches, condiment au piment, oignon vert 33

**Polpettine**, ricotta gnudi, pomodoro, parmesan, basilic 34

**Gelato** 14

**Sorbeto**, chocolat noir, cocoa 14

**Tiramisu**, kahlua, orange, grue de cacao 14

**Babá UPDP**, syrop Vecchie Romagna, chantilly à la vanille, fraises, huile d'olive 12

**UPDP Menu déustation 5 services 80pp**

*Notre travail varie au gré des saisons et est guidé par des ingrédients de qualité. Nous sommes très fiers de nous associer avec des fermes, bouchers, producteurs et importateurs partageant notre vision.*