



The praise of nuances

Summer '24

The prologue

— Peach, plum and curry

Head-heart and tail

— The spicy tomato

Two, maybe three

— The veal and the blanquette

White and black

— Garlic, onion and marrow

East-West

— Mullet in Asia

Bandijan

— Eggplant, lime and blackberries

A Grand Cabaret

— A mango in Tasmania

Astarte, to the tune of Gustave

— Lime, elderberry and coconut

Dynamics of flavors

— Corn, corn and corn

A Shrimp at the Luna Park

— The mayonnaise of coral

Like a shells

— Redfish, cheese and pepper

The gold of the farmer

— The beauty of the season

Surprise...!

— The pig and the hot dog

The short curing

— Robiola and blueberries

The veils of Khand

— The meringue that takes off

Chef

Anthony Genovese

General Manager

Matteo Zappile