Holiday menu

Starters

WAGYU BEEF GYOZA
Peanut and coconut milk sauce, crispy onions and microgreens
19

SALMON CRUDO
Shallot and lemon vinaigrette, marinated jalapeño, pickled shallots, fleur de sel, lemon zest and chives
22

Mains

BRAISED VEAL CHEEK
Marsala and mushroom sauce, butternut squash purée and seasonal vegetables
49

SALMON TROUT
Asparagus and lemon risotto, chimichurri rosso, pistachios and lemon zest
36

SPICY VODKA RIGATONI
Shrimp, lobster broth, cream, tomato, 'nduja calabrese, mushrooms, Parmesan, thyme, chives and chili oil
25

Dessert

MINI « CHEESECAKE »
Basque-style, Amarena cherries and pistachios
12



VERTIGO
MANGER + BOIRE + **PARTAGER**