

MÖEBIUS

SPERIMENTALE ENRICO CROATTI

SPRING//2023

Chawan Mushi

Eggs, Green Asparagus

Black Cuttlefish and Peas

Dashi, Green Pesto, Lime, Wood Extract

Sea Green Salad

Stracciatella, Sea Urchin and Sea Grape

Ikejime Seabass

Purple Carrots, Radishes, Trout Eggs, Flower

Beef Carpaccio

Wasabi Rocket, Parmigiano Reggiano, Cress

Mantis Shrimps Risotto

Wild Leaves, Raw - au Gratin Mantis Shrimps

Josper Tuna Veal

Red Raw Tuna, Capers, Herbs

Marrowbone Agnolotti

Saffron Sauce and Gremolada

Lamb on Wood Embers

Broadbeans, Raw Red Shrimp and Mint

Burnt Pigeon

Nashi Pear, Gorgonzola

Desserts Festival

THE CHOICE IS YOURS

five dishes per guest

100 euros

extra dishes

20 euros

RIMINI 1982 PRO

chef's path in six dishes

per guest 120 euros

Materia liquida

cocktail and wine list

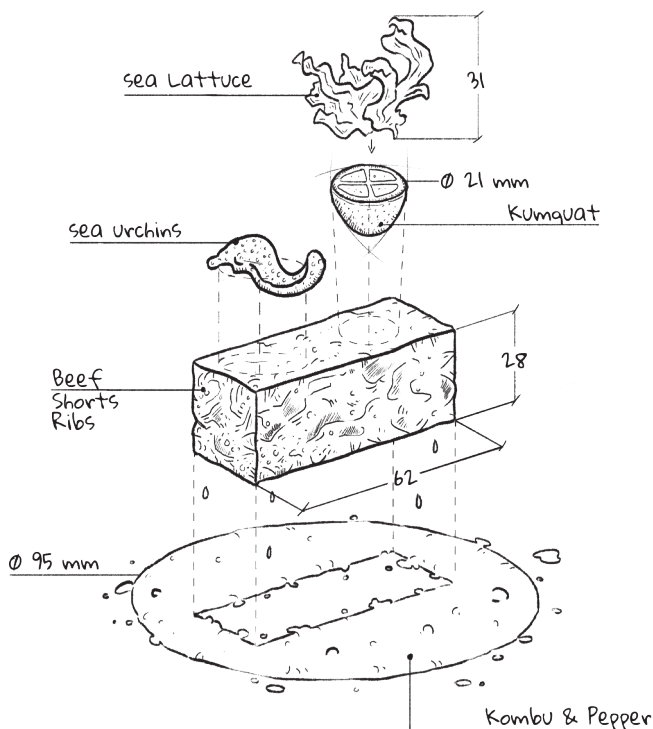


For intolerances and allergens, contact the maître.

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Some raw materials are treated with blast chilling and freezing in accordance with Reg. C.n. 852/04, while other fish products are caught and frozen on board the boats using the most advanced techniques, preserving their quality.

// Cover charge 4€

Enrico Croatti
Luca Sinisi
Luca Refosco
Valerio Pippo
Tania Zabulica
Emma Cavallini
Filippo Arrighi

Our creative process is based on vegetables grown in the open ground from sustainable agriculture and meat from non-intensive or pastured farms. We respect the ecosystem biological cycles following the times and places of the sea. We use Italian caviar, oysters and freshwater fish supplied by companies that operate between craftsmanship and sustainability.