

CIRCUS RONCALLI

LET THE MAGIC BEGIN

FITZROY

DINNER

STARTERS

BEEF TATAKI

truffle ponzu - roasted onion - kalamansi gel - shiso cress

or

AVOCADO SASHIMI^V

coconut coriander emulsion - cucumber daikon salad - shallot tempura - raspberry crumble

MAINS

VEAL TENDERLOIN

parsnip puree - roasted baby beats - jus

or

MISO GRILLED CORN FED CHICKEN

marinated and slow roasted chicken tempura enoki - mushroom - shiso salsa

or

MUSHROOM RISOTTO^V

mushroom - chives - oyster mushrooms garnish

DESSERTS

STRAWBERRY CHEESECAKE (DECONSTRUCTED)

almond crumble - basil ice cream - yuzu gel infusion

oder

DEEP FRIED BAO

fluffy bao bun steamed - fried rolled in cinammon sugar - homemade vanilla ice cream - dark chocolate

3 COURSES € 65

2 COURSES (WITHOUT VEAL TENDERLOIN) € 49

^V = vegetarian, vegan on request.

Our team will be happy to provide you with all the necessary information on additives and allergens.