

Christmas

Holiday amuse bouche

2024

Hors d' Oeuvre

Salmon** tartare with black salt avocado mayonnaise and bergamot gelées



Euro 18,00

or

Piedmontese beef** carpaccio marinated in peated whisky and grilled artichokes



Euro 18,00

First course

Gragnano "pacchero" pasta with lobster* and scampi* sauce fresh tomato and basil



Euro 20,00

or

"Plin" raviolini* with capon consommé and black truffle



Euro 20,00

Second course

Slice of turbot with pepper and lemon, potato velouté and cardoncelli mushrooms in butter and thyme



Euro 25,00

or

Tender veal cooked at low temperature, whipped parsnips in extra virgin olive oil and Jerusalem artichoke chips



Euro 25,00

Dessert

Christmas Dessert

Euro 8,50



4 courses €65,00

Drinks not included

