

SEVEN

CHEF'S WELCOME

BBQ SPINACH

fermented raisins, pinenuts and vermouth

WARM RED TURNIP SALAD

trout, beurre blanc and caviar

TAGLIOLINO PASTA

seaweed, burnt lemon, seafood and parsley

RISOTTO

turnips, hazelnuts and marinated anchovies

CORBA

chicken jus, bacon and kumquat

DEER

roe buck sauce and alcoholic salad

PREDESSERT

KIWI and CHOCOLATE

dark chocolate mousse, kiwi, sablè, black tea cream

PETIT FOURS

Euro 110

Wine pairing 90

FOUR

CHEF'S WELCOME

ARTICHOKE

rose, Sencha tea and buffalo ricotta

PASTA MISTA

Guinea fowl ragù, raspberry and chard

LAMB

black cabbage, polenta and goat curd

PREDESSERT

PAN BRIOCHE and ALMOND

pan brioche, almond ice cream, crème anglaise

PETIT FOURS

Euro 85

Wine pairing 55

A LA CARTE

STARTERS

- BBQ SPINACH | fermented raisins, pinenuts and vermouth 25*
ARTICHOKE | rose, Sencha tea and buffalo ricotta 27
LOBSTER | fish broth, grilled pineapple, cabbage, carrots and butter foam 40
BUTTER and ANCHOVIES | oat soda bread and sweet vanilla tomato 27

PASTA COURSES

- TAGLIOLINO PASTA | seaweed, burnt lemon, seafood and parsley 30*
PASTA MISTA | Guinea fowl ragù, raspberry and chard 30
RAVIOLO | Jerusalem artichoke and mushroom broth 25
RISOTTO | turnip, hazelnuts and marinated anchovies 27

MAIN COURSES

- CORBA | chicken jus, bacon and kumquat 35*
DEER | roebuck sauce and alcoholic salad 40
LAMB | black cabbage, polenta and t goat curd 40
WARM RED TURNIP SALAD | trout, beurre blanc and caviar 30

DESSERTS

- COCONUT and BLUEBERRY | coconut foam, violet, blueberry ice cream, crumble 15*
KIWI and CHOCOLATE | dark chocolate mousse, kiwi, sable, black tea cream 15
PAN BRIOCHE and ALMOND | pan brioche, almond ice cream, crème anglaise 15