



5-Course-Gourmet Menu

PLEASURE meets TRADITION!

To start we offer
a **SPARKLING** aperitif

Vitello trotato

veal | trout creme | lime gel | crispy anchovy | caper



Chanterelle cappuccino



Tagliatelle | summer truffle



Breast of corn-fed chicken

herbs | farmers curd | pea-mint stock | cauliflower



Coconut-pineapple cake slice

Batida zabaione

