TASTING MENU

100€ per person

ENTRÉE

Horseradish cram

Roasted leeks

Mullet* I Che

Mullet* | Chestnut cream | Leeks

| Horseradish | Mountain pine oil

·····> Seared red mullet

Chestnut cream
Mountain pine oil

Pumpkin and spring onion fritters

Seared pakchoi 4....

Duck | Pakchoi | Pumpkin | Spring onion

Pulled duck

FIRST COURSES

Tagliolini

Caramelized onions

Tagliolini | Caramelized onions

| Carob cream | Black olives

Carob cream

Radicchio risotto Zibibbo gel

Risotto | Radicchio | Herring | Zibibbo | Sage

Smoked herring

Sage (

SECOND COURSES

Amberjack crudo with Sichuan pepper

Ginger pears

→ Warm pear and ginger infusion

Amberjack* | Pear and ginger | Mustard | Thyme

Thyme

Pear mustard

Pork belly glazed with Lapsang tea

King oyster mushrooms 🞺

Pork belly | Mandarin | Lapsang tea

| Celeriac | King oyster mushrooms

Celeriac cream 🐫

Gravy, Lapsang tea and mandarin

DESSERT OF YOUR CHOICE



Beetroot, Truffle Amaretti, Champignon, Buckwheat



White and dark chocolate, Orange, Chili



Banana cake, Coconut, Coffee, Maple syrup

*Raw or partially raw fish is subjected to blast chilling process according to Reg. CE 852/04 of the HACCP.

*Blast frozen product according to Reg. CE 852/04 of the HACCP.

WINE PAIRING

A wine tasting itinerary enhances and harmonizes your dinner. Let our sommeliers guide you through a wine pairing experience that perfectly ts your taste and matches your selection of dishes.

3 Glasses - 30€

4 Glasses - 40€

5 Glasses - 50€