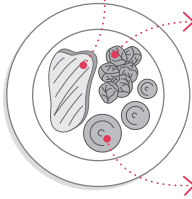


# TASTING MENU

100€ per person

## ENTRÉE

*Grilled veal tongue*



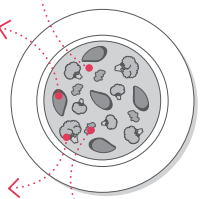
*Roasted Brussels sprouts*

**Veal Tongue | Brussels Sprouts | Horseradish**

*Horseradish Cream*

*Lemon scented cauliflower cream*

*Mussels*



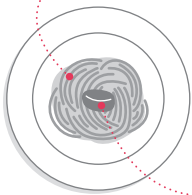
**Cauliflower | Mussels\* | Lemon | 'Nduja**

*Sautéed cauliflower florets*

*'Nduja*

## FIRST COURSES

*Tagliolini with ossobuco ragout*

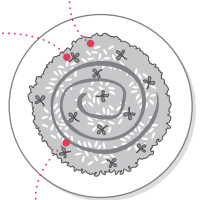


**Tagliolini | Ossobuco ragout | Fried marrow**

*Fried marrow*

*Onion fondant risotto*

*Thyme*



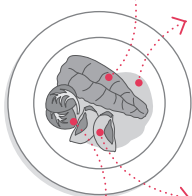
**Risotto | Onion | Thyme**

**| Traditional balsamic vinegar**

*Traditional balsamic vinegar*

## SECOND COURSES

*Roasted monkfish*



*Lavender and pumpkin cream*

**Monkfish\* | Lavender and pumpkin**

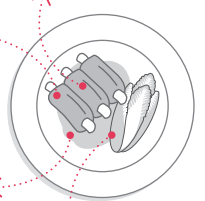
**| Apples | Radicchio**

*Roasted apples*

*Sautéed radicchio*

*Slow cooked pork ribs*

*Pink grapefruit glaze*



**Pork ribs | Pink grapefruit | Endive**

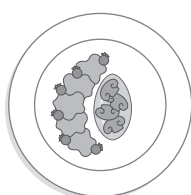
*Meat sauce*

*Roasted endive*

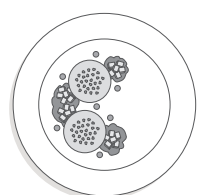
## DESSERT OF YOUR CHOICE



**Date cake,  
Mascarpone,  
Maple syrup,  
Candied ginger**



**Buckwheat and  
hazelnut, Blueberries,  
Mushroom mousse,  
Champignon**



**Coconut blancmange,  
Kiwi,  
Elderflower,  
Cornmeal**

\*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 fits your taste and matches your selection of dishes.

**3 Glasses - 30€**

**4 Glasses - 40€**

**5 Glasses - 50€**