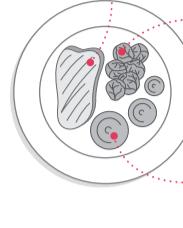


TASTING MENU

100€ per person

ENTRÉE

Grilled veal tongue



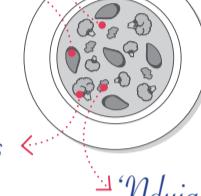
Roasted Brussels sprouts

Veal Tongue | Brussels Sprouts | Horseradish

Horseradish Cream

Lemon scented cauliflower cream

Mussels



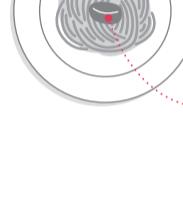
Cauliflower | Mussels* | Lemon | 'Nduja

Sautéed cauliflower florets

'Nduja

FIRST COURSES

Tagliolini with ossobuco ragout



Tagliolini | Ossobuco ragout | Fried marrow

Fried marrow

Onion fondant risotto

Thyme



Traditional balsamic vinegar

Risotto | Onion | Thyme

| Traditional balsamic vinegar

SECOND COURSES

Roasted monkfish



Lavender and pumpkin cream

Monkfish* | Lavender and pumpkin
| Apples | Radicchio

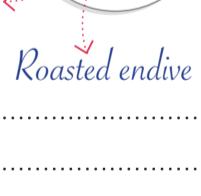
Roasted apples

Sautéed radicchio

Slow cooked pork ribs

Pink grapefruit glaze

Meat sauce



Roasted endive

Pork ribs | Pink grapefruit | Endive

Slow

cooked

pork

ribs

Slow

cooked</