



new year's eve 2018 / 19

amuse - bouche

oyster in aspic

cuttlefish as a raviolo and roots broth

tortello filled with robiola, foie gras and truffle

mallard plin, dried fruit and chocolate

amberjack oriental

bbq beef

zampone and lentils

pre dessert

chestnuts and tangerine

final indulgence

midnight toast

andre jacquart champagne extra brut experience

130 euro

