

COMBAL.ZERO

/ STARTERS /

Lobster's Carpaccio, Gorgonzola fondue and Sea lettuce	€ 45,00
Langaroll	€ 45,00

/ FIRST COURSES /

Maccherone soufflé, bolognese ragù sauce, Grana Padano Dop fondue "Reserve Combal.Zero 24 months"	€ 35,00
Plin Agnolotti, Buffalo Mozzarella and Tomatoes Combal Blend®	€ 35,00

/ SECOND COURSES /

Patanegra Pork Pluma with Caesar Salad	€ 45,00
Glazed cod,crispy black spaghetti with foie gras sauce	€ 45,00

/ DESSERTS /

Sicilian Cannoli Soup, Almonds and Coffee	€ 25,00
Mery Marroni	€ 25,00
Chocolate&Co., Honey and Flowers	€ 25,00
Cold Fusion	€ 30,00

/ COMPOSIT /

4 Courses <i>Customised</i> Tasting Menu (Same For Whole Table)	€ 125,00
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/ VINTAGE DISHES /

1997 Cyber Eggs	€ 55,00
2007 Tatakya Aubergine , Tomatoes Combal Blend °	€ 30,00
2002 Saffron riso,soft buffalo mozzarella, and black truffle sauce	€ 35,00
2009 Gin & Kidney	€ 40,00
2003 Sole fillet, potatoes, sour cream and Oscietra caviar (20gr)	€ 80,00
1996 Foie gras escalope,poached egg, Barolo Cannubi 2012 DAMILANO wine sauce and a glass of wine	€ 55,00
2006 Fassona fillet from fhe fireplace	€ 60,00