

STARTERS

Artichoke Baccarat, albese 2.20	€ 45,00
Prawns cocktail	€ 45,00
Cauliflower ganache & cauliflower, broth of stichelton	€ 38,00

FIRST COURSES

Maccherone soufflè, bolognese ragù sauce, Grana Padano Dop fondue reserve Combal.Zero 24 months	€ 35,00
Risotto, turnip, sea urchins compote and bergamot	€ 35,00
Onions soup, brillat savarin and sweetbreads	€ 35,00

SECOND COURSES

Bellota Patanegra pork pluma and Caesar Salad	€ 45,00
Glazed cod, crispy squid ink spaghetti and coconut sauce	€ 45,00
Twin of sole and smoked eel, rose of Gorizia in Sauternes wine	€ 55,00

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 Tasting Menu	€ 130,00
(same for the whole table)	

VINTAGE

1997 Cyber Eggs	€ 55,00
2001 Lobster's Carpaccio,gorgonzola fondue and sea lettuce	€ 45,00
2007 Tataky aubergine, Tomatoes Combal Blend®	€ 35,00
2002 Risotto, duck foie gras and artichoke	€ 40,00
2009 Gin & Kidney with a baby gin tonic	€ 40,00
2000 Barolo Damilano brased veal tongue	€ 45,00
1996 Glased oxtail	€ 45,00
2006 Fassona fillet from the fireplace	€ 60,00