

POLVERE DI STELLE

Euro 350

PERILLA

Roasted scampi with perilla honey and toasted oil, kimchi, and black garlic sauce

BRESAOLA VEGETALE

Beetroot cooked like shawarma, with pomegranate and tangy condiments

IN-BIANCO

White pappardelle with celeriac ragù and white truffle

REALE

Mallard ravioli with juniper-scented zabaglione from the Monregalese

CHRITHMUM

Kombujime turbot cooked in cedar leaf, with sea fennel and coquillage

DOMBES

Duck aiguillettes with peach and tamarind dressing, lemongrass jus

AIRTECCHINO CON PICO

HUAKIWI

Kiwis in their essence, sumac powder

THAY-SIAM

Confit mango palet infused with passion fruit and banana, coconut, and sticky rice

RARITY

WORLD RARITIES FROM HISTORIC VINTAGES

PAIRING WITH FIVE GLASSES OF WINE

Euro 250

MENU FOR ALL DINERS AT THE TABLE

PLEASE NOTE THAT, TO RESPECT THE SEASONALITY OF GARDEN PRODUCE AND INGREDIENTS,
SOME DISHES MAY VARY