



## ***Tasting Menu***

### *Amuse Bouche*

*Gratin scallops with a black panure,  
jerusalem artichoke cream and  
a coral sauce*

*Egg not egg  
(pumpkin, cauliflower, truffle)*

*Tortelli with smoked ricotta cheese,  
a reduction of porcini mushrooms  
and raw shrimps*

*Pigeon with a sage sauce  
and a gelee of uva fragola*

### *Predessert*

### *The dessert*

€ 85,00

***The menu is served for each guest of the table***