



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