



Tradizione e Creatività

Amuse Bouche

*Grilled mollusc with oyster sauce
and bitter vegetables*

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

*Gratin gnocchi, mantis shrimp and their
own reduction, horse radish sauce and turnip top*

*Venison loin with a red onion foam
and a dusting of mushroom*

Predessert

Dessert

€ 80,00

The menu is for all the guests of the table