



À LA CARTE MENU

STARTERS

Wild Sea Bass Wafer, Samphire, Robiola soft-ripened Cheese and Vegetable Garum

King Prawn, Fennel, Grilled Lettuce and Sunflower Seeds

“Fassona” Beef Tartare, Jerusalem Artichoke, Cypress and Ramson Capers

Crêpinette of Quail, Vegetable Brown Stock, Amaranth Leaves and Wild Herbs

Pumpkin, Pine Nuts, Yeast and Caviar

FIRST COURSES

Cappello del Prete Pasta stuffed with Milk, Sea Urchin, Yolk on Ash and Truffle

Tagliolino Pasta, Oyster, Samphire and Grilled Oil

Florentine Wood Pigeon Agnolotti, Tangerine Mustard and Chicory Greens

Ravioli of Celery Root, Red Prawns Tartare and their Sauce

Normandy Butter Risotto, Smoked Herring, Roasted Lemon and Toasted Yeast



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SECOND COURSES

Lobster, Artichokes, Lemon Zabaione and Pink Peppercorn Sauce

Brill, Turnip Tops, Pumpkin, Bergamot Beurre Blanc and Sage

Trout, Sour Plum Verjuice, Horseradish and Wild Herbs

Pork Jowl, "Rosellina" Apple, Rue, Black Shallot and Puntarelle Chicory

Squab, "Borettane" Onions, Grape and Hazelnut

DESSERTS

Crêpes Suzette, Ricotta Cheese Ice Cream, Tonka Bean and Peanut Mou

Chocolate, Truffle and Cypress

Rose Cake served with Ximénez Zabaione

Frangipane "Almond Cream" and Soft Apple Cake served with Cinnamon Ice Cream



TaBle
Remarquable

