



Valentine's Day Menu

Appetizer

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Amuse bouche

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Truffled artichoke mousseline, artichoke crisp, dried Senise pepper oil (L)

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Foie gras pan-fried in Barolo wine, smoked celeriac, Piedmont hazelnut condiment, black truffle (N)

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Open lasagna lobster, grapefruit siphon, candied salsify, Mediterranean red shrimp vinaigrette (S,L,G,E)

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Roasted John Dory fillet in chive tartare, soufflé apples, silky fennel, strong beef chuck juice in red wine (F)

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Heart of cheese with Taggiasche olives and truffle, roasted focaccia, fruit mustard condiment (L,G)

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Dulcey Valrhona mousse with pine nuts, clementine confit, gingerbread biscuit, spiced white wine caramel, clementine sorbet (L,N,G,E)

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Mignardises

M : Mollusc S : Shellfish, N : Nuts, F : Fish, G : Gluten, L : Lactose , E: egg

Euro price 190€ drinks not included

