



New Year's Eve

Shortbread with herbs and burnt tuna, light aioli (G,E,F)

Winter Vegetable Barbagiuans (G)

Smoked scallop carpaccio macaroon (G,M)

*

Lightly lemony Gambero Rosso bisque, ricotta with Mertensia leaf, rouille and fougasse croutons (S,LE,G)

*

Foie gras from Ferme du Puntoun in a terrine with candied Taggiasche olives, Riserva Vermouth gel, bitter orange coulis, brioche (G,L)

*

Sea bass roasted in olive oil from Moulin Castelas, clams in black garlic from Voghiera, brunoise confit of parsnips (F,M,L)

*

Fillet of veal cooked pink with morels, soft saffron polenta, veal jus reduced with balsamic vinegar (L)

*

Blu di Buffala, Barolo Tome, vintage Taleggio, dried fruit condiment, soft focaccia (L,P)

*

French toasted panettone with tangerines and roasted chestnuts (G,L,E)

*

Araguani 72% Valrhona chocolate sweetness, vanilla truffle ice cream, chocolate hazelnut from Piemont sauce (L,E,G)

*

Mignardises

280€ Excluding drinks

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

