



New Year's Eve 2016 Menu

Aperitif at the table with classic method Brut

Oyster potatoes and lard

Roast scallop, celeriac with black truffle, red wine salmi

Broccoli soup, fried scampi

Tortelli filled with cotechino pork sausage,
a light cave-aged Taleggio fondue, semi-roast Madernassa pear

Citrus-glazed suckling pig, milk, broccoli and marinated scampi

White chocolate sphere, raspberries, green tea and chocolate infusion

Our patisserie

130 euro
(Excluding drinks)