

From a journey into flavours and sensations...

Emotions Menu

Apéritif and amuse-bouche at the table

Duck and foie gras galantine, raspberry dressing,
mushrooms and black truffle

Codfish and green!

Tortelli pasta filled with melted onion,
crushed broccoli, Parmesan infusion, black truffle

Hand-pinched ravioli filled with liquid gorgonzola,
jowl bacon and red onion

Heifer veal cutlet stuffed with nuts, egg-yolk emulsion,
crunchy cauliflower and black truffle

White chocolate sphere, raspberries, chocolate and tea infusion

Coffee and mini pastries

80 euro