





# TRADITION

*The tasting menu is intended for the whole table*

## WELCOME FROM THE KITCHEN

### CREAMED CODFISH

*Parsley Bernese mousse, caviar*

### “CRAZY WHEELS” PASTA

*Crazy wheels Cavalieri pasta,  
white spicy duck ragout, chard, pecorino cheese*

### EEL

*Smoked eel lacquered in red wine  
with wasabi mousse, foie gras and Japanese basil*

### PRE-DESSERT

### ALMOND “SBRISOLONA” CAKE

*Sbrisolona cake, almond sorbet  
chocolate and chilli creamy*

50€

WINE PAIRING

45€

# FOOTPRINT

*The tasting menu is intended for the whole table*

## WELCOME FROM THE KITCHEN

### EGG

*Poached egg, buckwheat, pumpkin flowers,  
almond mousse and candied citron*

### MULLET

*Red mullet, saffron sauce, hazelnuts,  
green apple and caviar*

### RISOTTO

*Oyster risotto, chives,  
Moroccan lemon and sorrel*

### “SPAGHETTONE” PASTA

*Spaghettono Cavalieri pasta,  
cream of roasted peppers, tomato tartare with basil*

### ROE

*Roe, peach chutney  
burnt shallot and its sauce*

### PRE-DESSERT

### HONEY

*Honey lemon creamy, waffles  
honey ice cream, lemon gel, pollen and mint*

75€

WINE PAIRING  
45€



## A LA CARTE MENU

# STARTERS

## EGG

*Poached egg, buckwheat, pumpkin flowers,  
almond mousse and candied citron*

14 €

## PIGEON

*Pigeon pie, marinated foie gras  
and soft plum*

21 €

## CREAMED CODFISH

*Parsley Bernese mousse, caviar*

19 €

## MULLET

*Red mullet, saffron sauce, hazelnuts,  
green apple and caviar*

18 €

# FIRST COURSES

## “SPAGHETTONE” PASTA

*Spaghettone Cavalieri pasta,  
cream of roasted peppers, tomato tartare with basil*

16 €

## RAVIOLI IN SAUCE

*Ravioli in anchovy sauce,  
fennel and black garlic*

20 €

## RISOTTO

*Oyster risotto, chives,  
Moroccan lemon and sorrel*

22 €

## “CRAZY WHEELS” PASTA

*Crazy wheels Cavalieri pasta,  
white spicy duck ragout, chard, pecorino cheese*

18 €



# SECOND COURSES

## EEL

*Smoked eel lacquered in red wine  
with wasabi mousse, foie gras and Japanese basil*

28 €

## LOBSTER

*Grilled blue lobster with fennel nage  
lobster butter misticanza and reduced bisque*

30 €

## ROE

*Roe, peach chutney,  
burnt shallot and its sauce*

28 €

## VEAL

*Veal fillet, carrot cream with chilli,  
soy caramel, peanuts and sour cream*

26 €

# DESSERTS

## HONEY

*Honey lemon creamy, waffles,  
honey ice cream, lemon gel, pollen and mint*

10 €

## PINEAPPLE TATIN

*Caramelised pineapple, peanut praline,  
cream ice cream, cinnamon and Maldon salt*

10 €

## APRICOT

*Apricot mousse and confit, ginger madeleine,  
chocolate snow, chocolate and mint sorbet*

9 €

## ALMOND “SBRISOLONA” CAKE

*Sbrisolona cake, almond sorbet,  
chocolate and chilli creamy*

9 €

FOR ANY INFORMATION  
ON SUBSTANCES AND ALLERGENS, YOU CAN  
CONSULT THE APPROPRIATE  
DOCUMENTATION THAT WILL BE PROVIDED  
ON REQUEST, BY THE SERVICE STAFF.

COVER CHARGE, BREAD & OUR WELCOME  
3,50 €

COFFEE AND PETITE PÂTISSERIE  
3 €

