

Christmas MENÙ

90€ per person excluding drinks

Starter

Lobster, broccoli fluff and almonds

First course

Tortellini in capon broth

Main course

Roe deer, Brussels sprouts and fondant
potato

Dessert

Christmas Tronchetto
Traditional Panettone with vanilla
cream
Cartellata



Christmas MENÙ

for business lunches or dinners

80€ per person
beverages escluded

Starters

at your choice:

Venison tartare, cardoncelli and hollandaise sauce
Chioggia beets, Calvisius caviar and sour cream
Misticanza, pears and walnuts and sea buckthorn

First courses

at your choice:

Cream of celeriac, chestnuts and black truffle
Risotto with pumpkin, robiola, scampi and apple vinegar
Duck tortello, foie gras sauce and orange

Main courses

at your choice:

Saddle of venison, leek and blackcurrant
Dentex, root salad and parsley
Rack of suckling pig, pumpkin mousse and columbia apple

Dessert

at your choice:

Our version of Mont Blanc
Citrus fruit tartlet and spiced mandarin sorbet
Christmas cake with vanilla ice cream and nougat
crumble

