Christmas Menu
25.12.26

BLACK CANNOLO
Parsnip mousse, goat cheese & port-poached fig

oder

TROUT SASHIMI
Mandarin, coriander & puffed rice

SAFFRON RISOTTO
Scallop, vanilla & roasted pistachios

oder

POTATO DUMPLINGS
South Tyrolean spinach, porcini foam, hazelnut crunch & cranberries

BRAISED OX CHEEKS
Herb king oyster mushrooms, potato espuma & organic broccoli

oder

PAN-SEARED SEA BASS FILLET
Saffron gnocchi, baby artichokes, confit tomatoes & lobster foam

AFTER EIGHT-MOUSSE
White chocolate crumble & calamansi sorbet

oder

HONEY CARAMEL PARFAIT
Orange ragout & baked apple ice cream

4 COURSE MENU 69€

RESERVE NOW +39 0472 836216