



Valentine's Day 2025

Aperitif with CHAMPAGNE BANDOCK LA SEDUISANTE GRAND CRU BRUT

Our welcome ...

Chanterelles, egg, raw Norcia truffle leaf, savory zabaglione and savory Dove supreme, foie gras terrine, sprouts and rosehips

Orzotto with goat cheese, pollen, green apple, salted lemon and thyme

Potato dumplings stuffed with fine black truffle, mousse and crunchy Grana Padano cheese, port reduction and fresh oregano

Goose leg confit, pomegranate, broccoli fiolaro, black garlic, millefeuille of tubers and their sauces

Small date ice cream with pepper syrup

On chocolate: 70% cupcake and pink, milk and tonka bean, white and yogurt, smoked madong, cocoa and drinking cordial

The small pastry selection

GRÜNER VELTLINER FASS 4 2022 by Bernard Ott

THE 2019 RIVES of Suavia

FRANCS CÔTES DE BORDEAUX 2015 by Château Moulin de Gueyraude

FORTIFIED RED MERLIN OF THE DOLOMITES by Pojer & Sandri

€ 130.00 menu only or € 190.00 menu with pairings and beverages