

FRAGRANZE

Langoustine, carrot, mango, elderberry, basil, kombucha

Porcini mushroom, miso, Jerusalem artichoke, coffee, cocoa, Piedmont hazelnut, fir, kombu

Risotto "cacio e Penja", sea urchin, marjoram, Amalfi lemon

Tagliolini with black truffle

Brill, leek, Pancetta, black truffle, Amalfi lemon

Rabbit, Capocollo, fig, puntarelle, Verjus, sage

Duck, watermelon, Campari, coriander, nasturtium, grapefruit, black garlic, ginger

Babà, Strega, pineapple, coconut, mint

Tiramisù, orange blossom, Bourbon Whisky

195€

Wine pairing 105€

All our menus are served for the entire table.

For more information on allergens, please contact a waiter.