

SENSORIALE

Scallops, chestnuts, celery, grappa, honey, calamansi, kororima, pollen

Risotto, beetroot, sea urchin, tarragon, bagna cauda

Tagliolini with black truffle

Tuna Otoro, whey, fennel, blue vanilla, Milky Oolong, rosemary, yuzu, olive

Lamb, Tyrolean sauerkraut, cruciferous vegetables, Speck, geranium, bergamot

Apple, sweet clover, mascarpone

Tiramisù, orange blossom, Bourbon Whisky

170€

Wine pairing 85€

All our menus are served for the entire table.

For more information on allergens, please contact a waiter.