

FRAGRANZE

Tomato, banana, meadowsweet, pine nuts, Taggiasca olive

Frog legs, watercress, matcha, bergamot, galanga, risoni

Risotto, gorgonzola, lavender, red berries

Tagliolini with black truffle

Scorpion fish, Cacciucco, eggplant, curry, Vietnamese coriander

Veal chop "vitello tonnato", green asparagus, tarragon

Pigeon, salami di Borno, peas, almonds, nigella seeds, mint, poivrade

Pavlova, ricotta, raspberry, red bell pepper, lemon balm

Apple, vanilla, sweet clover, mascarpone

198€

Wine pairing 105€

All our menus are served for the entire table.

For more information on allergens, please contact a waiter.