DEGUSTAZIONE

Scallop, dashi, coconut, celery, date, kaffir lime, caviar, eucalyptus

Risotto, sea urchin, butternut squash, apricot mostarda, Castelmagno, savory

Tagliolini with black truffle

Hare, Jerusalem artichoke, lardello, truffle, sea buckthorn

Corn, caramel, soy sauce, chamomile, galabé

155€

Wine pairing 68€

All our menus are served for the entire table.

For more information on allergens, please contact a waiter.