

WILL YOU BE MY Valentine?

starter

65 C° Slow cooked egg, winter black truffle, potatoes mousse, wild sautéed mushroom 1190

Joselito Gran Reserva 2014 ham Bone-in 60gr 1390

"50 Volte il Primo Bacio"

Seared sea scallop and foie gras served with apple sauce, red onion confit and Jerusalem artichoke chips 1290

Ossetra Royal Caviar served with crushed potatoes, sour cream, capers 3990

pasta

"Honeymoon"

Linguine "Pastificio Gentile" with Japanese fresh sea urchin in AOP sauce 1190

"I Have a Crush on You"

Parmesan "Explosion" ravioli, winter black truffle in Bordier butter sauce 1290

Additional black truffle 3gr 690

Homemade angel hair with Brittany blue lobster, cherry tomatoes and basil 2790

main

"Leap Year"

Chilean seabass pistachio crust potato and dill sauce, cherry tomatoes confit jam 1790

New Zealand roasted Lamb chop, cherry sauce, sautéed artichoke and mint 1890

dessert

"La Dolce Vita"

Crunchy almond tart, mascarpone cheese mousse, fresh raspberry and orange cream 420

"Double Trouble"

Warm chocolate Lava
Valrhona Guanaja 70% served with strawberry ice cream 450

