STARTERS Soft boiled egg 25 lightly spicy tomato sauce, Silano caciocavallo cheese foam and basil pesto (1,3,7,9,11) 29 potato fondant, cod roe bottarga, cocoa crumble and wild lovage (1,3,4,6,7,8,9,12,14) 30 their reduced jus, fava bean purée and cocoa nibs (1,2,4,6,7,8,9,11,12,14) Seared scallops 34 foie gras sauce, salted lemon gel and avocado (1,2,4,5,6,7,8,9,12,14) Pumpkin crème brûlée 24 "Deviscio" goat blue cheese ice cream and black truffle (3,7,10,12) PASTA AND RISOTTO Risotto with goby fish broth 29 trout caviar, coriander cress and crispy lagoon shrimps (2,4,7,9,12,14) Spaghettino with clams 30 celery, grey mullet bottarga and passion fruit caramel (1,2,4,6,9,12,14) Tortelli filled with Scimudin cheese 32 chanterelles, scampi, sweetbread and blueberry (1,2,3,6,7,9,12,14) Pasta, potatoes & mussels 28 (1,2,3,4,6,7,8,9,12,14) Burnt wheat spaghetti 30 with hand-chopped lamb ragout, porcini mushrooms and red currant (1,2,5,6,7,8,9,11,12) FISH AND MEAT Lightly saffron-battered fried sole fillets 36 honey sauce, whole-grain mustard, dates and oxigarum (1,2,3,4,5,6,10,12,14) Potato cappuccino 30 porcini mushrooms, snails, truffle and mini savory croissant (1,2,4,5,6,7,8,9,11,12,14) Zander cooked on river stones 32 iodized parsley sauce, olive oil creamed potato and lemon (2,4,5,6,8,9,12,14) Chateaubriand "Blonde d'Aquitaine" 400g 45 Colbert sauce and potato millefeuille (7,9,12) - p.p (min.2 persone) Venison fillet 34 juniper sauce, grilled celeriac and wild mustard (6,7,9,10,12) DESSERT Cheese selection (7) 20 Sicilian cannolo with pistachio ice cream (1,3,7,8,12) 12 Yogurt, mandarin gel, pomegranate juice, and oat crumble (1,7) 12

12

12

12

12

Puff pastry, caramel chantilly, apples (1,3,7)

Selection of our ice-creams and sorbets (3,7,8)

Chestnut cream rocher, cashew praline, and chestnut honey (1,3,6,7,8)

Hibiscus sorbet, toasted almond crumble, raspberry meringue (3,8)