

# 5 Course Degustation

---

## STARTER

Truffle chicken liver brulee, leek, local herbs, roasted focaccia

## SOUP

Cauliflower soup, roasted crayfish  
(vegetarian)

## PRIMI

Risotto, porcini mushroom, black truffle  
(vegetarian)

## MAIN

Scallops, leek, smoked black caviar, dill

or

Beef short ribs, chestnut, salmon roe, horseradish

## DESSERT

Passion fruit, raspberry meringue, rose lychee sorbet  
(vegetarian)

---

138++ per person • wine pairing option available at 125++  
Coffee and tea not included

# 7 Course Degustation

---

## **STARTER**

Truffle chicken liver brulee, leek, local herbs, roasted focaccia

## **SOUP**

Cauliflower soup, roasted crayfish  
(vegetarian)

## **PRIMI**

Risotto, porcini mushroom, black truffle  
(vegetarian)

## **SEAFOOD**

Scallops, leek, smoked black caviar, dill

## **MEAT**

Beef short ribs, chestnut, salmon roe, horseradish

## **CHEESE**

Stracciatella, pineapple sorbet, nutmeg  
(vegetarian)

## **DESSERT**

Passion fruit, raspberry meringue, rose lychee sorbet  
(vegetarian)

---

168++ per person • wine pairing option available at 125++  
Coffee and tea not included

# A La Carte

---

## STARTER

Insalata Mediterranean  
(vegetarian)  
22

Green asparagus, poached egg, taleggio, black truffle  
(vegetarian)  
24

Truffle chicken liver brulee, leek, local herbs, roasted focaccia  
26

Roasted Mediterranean octopus, watermelon, dill, leek  
26

Foie gras, apple, berries, dark chocolate  
28

Sea urchin, Alaskan king crab, rice roll, salmon roe, foam  
32

Sicilian red prawn tartare, pineapple, red radish, raspberry  
vinegar caviar, prawn bisque  
32

## SOUP

Chef's special soup of the day  
16

Mushroom soup, umbrian truffle, crystalised pinenuts  
(vegetarian)  
18

# A La Carte

---

## PRIMI

Hand-made papadelle, lamb ragout, pecorino cheese  
26

Risotto, porcini mushroom, black truffle  
(vegetarian)  
28

Saffron risotto, wagyu beef, berries  
30

Angel hair, fresh sea urchin, smoked black caviar  
(choice of hot or cold)  
32

Hand-made squid ink tagliolini, king prawn, tarragon, bottarga  
34

Trofie, lobster, tomato, garlic, onion, fresh mint  
38

## SIDES

Baby potatoes, crème fraiche, chives  
14

Grilled asparagus, sea salt  
(vegetarian)  
15

Brussel sprouts, garlic, fresh ground black pepper  
18

# A La Carte

---

## MAIN

3 style roasted cabbage, sour cream, seasonal herbs  
(vegetarian)  
18

Frog leg, Italian tempura  
36

Suckling pig, chestnut, potato  
38

Boneless lamb rack, prune sauce  
40

Cod fish, green asparagus, butter lemon sauce, smoked caviar  
44  
.....

Weekly seafood catch  
(market price)  
.....

Steak of the week  
(market price)  
.....

Tomahawk  
(upon request)  
.....

# A La Carte

---

## CHEESE

Stracciatella, pineapple sorbet, nutmeg  
(vegetarian)

16

Assorted cheese platter  
(vegetarian)

Half portion: 18

Full portion: 28

## DESSERT

Passion fruit, raspberry meringue, rose lychee sorbet  
(vegetarian)

18

Chocolate crumble, white meringue, raspberry, mango sorbet

18

The Mandarin  
(vegetarian)

18