





#### STARTER

Venison Tartar with cumin cabbage and yogurt sauce € 18 Viel Carpaccio with black truffle € 24 Duck foie gras escalope with spiced apple pearls € 19 Scottish salmon marinated in juniper with salads € 16 Fondue de Mont d'Or (2 persons) €.26 Blinis with Baeri Caviar Signature € 40 Snails in Bourguignonne € 16

### MAIN COURSES

Pumpkin ravioli with butter and Amaretti € 16 Saffron risotto, prawns and pistachios € 16 Tagliolini with white San Miniato Truffle €.12 (truffle €.10/gr.) Homemade Tagliatelle with porcini mushrooms € 16 Traditional barley soup € 11

### SECOND COURSES

Beef tenderloin with mushrooms, fondant potatoes and vegetables Gr.180/200  $\in$  30 Gr.280/300  $\in$  42

Low temp. Salted Cod with Topinambur cream and black Truffle  $\in 30$ 

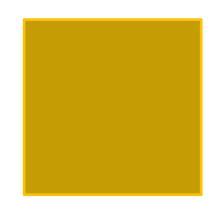
Duck breast glazed with honey  $\in 28$ 

Lamb shoulder cooked at low temperature on canellini beans ragout  $\in 24$ 

Rack of lamb with mashed potatoes , artichokes and olives  $\in 26$ 

Roasted roe deer saddle with caramelized chestnuts and currant sauce  $\in$  32





# Dessert

## Cheeses selection with herb puree and fruit jams $\notin$ 4/piece

Vanilla Catalan cream with wild berry salad  $\in 10$ 

Tiramisù €12

### Sliced fruit with mango sorbet $\in 12$

Sorbets : Tangerine or Mango or Lemon €. 5