

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 $\in 30$

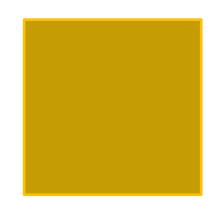
Duck breast glazed with honey $\in 28$

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