



## 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 € 30
  - Gr.280/300 € 42
- Low temp. Salted Cod with Topinambur cream and black Truffle € 30
- Duck breast glazed with honey € 28
- Lamb shoulder cooked at low temperature on cannellini beans ragout € 24
- Rack of lamb with mashed potatoes, artichokes and olives € 26
- Roasted roe deer saddle with caramelized chestnuts and currant sauce € 32



*Chalet* **Marcora**  
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## Dessert

Cheeses selection with herb puree and fruit jams € 4/piece

Vanilla Catalan cream with wild berry salad € 10

Tiramisù € 12

Sliced fruit with mango sorbet € 12

Sorbets : Tangerine or Mango or Lemon €. 5