

STARTER

Scottish salmon marinated in juniper with salads € 16
Snails in Bourguignonne € 16
Raw deer with mountain celery and green apple € 18
Viel Carpaccio with black truffle € 24
Duck foie gras escalope with spiced apple pearls € 19
Jamon iberico bellota Pata Negra gr.100 € 25
Fondue de Mont d'Or (2 persons) €.26

MAIN COURSES

Pumpkin ravioli with butter and Amaretti € 16
Risotto creamed with Roquefort, chestnuts and mountain pine oil (Mugolio)€ 16
Black Spaghetti with carbonara of Molva bottarga € 18
Traditional barley soup € 11

SECOND COURSES

Beef fillet, turnip tops and fine black truffle € 32

Roasted roe deer saddle with caramelized chestnuts and currant sauce € 32

Secreto of Iberian pork with honey and soy sauce and ashes potatoes €.29

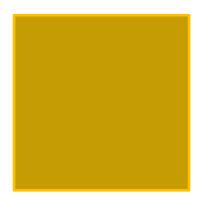
Rack of lamb with mashed potatoes, artichokes and olives € 26

Low temp. Salted Cod with Topinambur cream and black Truffle € 30

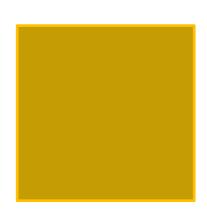
Reservation is required

In absence of the fresh product, frozen food of adequate quality may be served.

The served fish is subjected to a process of abatement of the temperature.







Dessert

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

Vanilla Catalan cream with wild berry salad € 10

Chocolate dome with soft raspberry heart € 12

Sliced fruit with mango sorbet € 12

Sorbets : Tangerine or Mango or Lemon €. 6

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