



## 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

## 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.