

CHRISTMAS MENU

11 dishes, served family-style for the whole table 595,-

Wine pairing 4 glasses 450 incl. filtered water

RULIANO HAM, AIR-DRIED FOR 24 MONTHS from "Ruliano" in Parma

ARANCINI, truffle, mozzarella, truffle mayo (G)(L)

MARINATED BELL PEPPER, anchovies, grilled focaccia, oregano (G)

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BURRATA, roasted carrots, pine nuts, aged balsamic (L)(N)

SALMON CRUDO, marinated raw salmon, cucumber, grapes, chili

BEEF TARTARE, truffle mayo, parmesan, crispy potato

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RAVIOLI with ricotta and spinach, zucchini, broccoli, truffle (G)(L)

MEZZE RIGATONI, duck ragout, parmesan, Taggiasca olives (G)(L)

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GRILLED LAMB RACK, breadcrumbs, lamb jus, broccolini (G)

SALAD OF RED CABBAGE, radicchio, walnuts, dates, blood orange (N)

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VANILLA SEMIFREDDO, amaretto, chocolate, Amarena cherries (L)(N)

4-COURSE CHRISTMAS MENU

4 courses 450,- · Wine pairing 3 glasses and filtered water 350,-

Served individually for the whole table

SALMON CRUDO, marinated raw salmon, cucumber, grapes, chili

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RAVIOLI with ricotta and spinach, zucchini, broccoli, truffle (G)(L)

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DUCK BREAST, Cime di rapa, cannellini beans cacio e pepe, blackcurrant sauce

ROASTED POTATOES, rosemary, pecorino, EVOO (L)

or

TAGLIATA, grilled Danish veal rib-eye, mushrooms, balsamic, rucola, parmesan (L)

ROASTED POTATOES, rosemary, pecorino, EVOO (L)

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VANILLA SEMIFREDDO, amaretto, chocolate, Amarena cherries (L)(N)

November 13. – December 26.