



Tasting Menus

Menu Dégustation

Served for Whole Table Only - *Servis Uniquement pour Tous les Invités à Table*

Kitchen - Cuisine

Acid, Bitter, Sweet and Savory

Entre Aigre, Amer, Sucré et Salé

5 Courses – 5 Plats	90
7 Courses – 7 Plats	110

Duck in 3 Services – *Canard en 3 Services* 60

For 2 Guests – *Pour 2 Personnes*

Please accord 45 minutes waiting - *Veillez accorder 45 minutes d'attente*

Wine Cellar – La Cave

Terroir 50

5 Glasses Made in VdA

Unconventional 65

5 Glasses by artisans and sustainable viticulture

Selection “Vecchio Ristoro” 90

6 Glasses by our favourite producers



À la Carte

Quail with Mandarin and Violet Shrimps Fricassee <i>Caille à la Mandarine et Crevettes Violettes en Fricassé</i>	35
Dolceforte Pumpkin <i>Citrouille en "Dolceforte"</i>	25
Spiced Beetroot, Shallots and Osetra Caviar <i>Betterave aux Épices, Échalotes et Caviar Osetra</i>	31
Pine-Flavoured Risotto, Pine Nuts and Burnt Bergamot <i>Risotto au Pin, Pignons du Pin Suisse et Bergamote Brulée</i>	27
Mallard Raviolis, Orange and Foie Gras <i>Ravioli au Colvert, Orange et Foie GrasLingui</i>	31
"Cagnone" Linguine, Stewed Snails of Morgex and Acid Hazelnut <i>Linguine au "Cagnone", Escargot du Morgex et Noisette Acidulée</i>	25
Juniper Wood-Roe Deer, Endive and Green Olives <i>Chevreuril ai Bois de Genévrier, Endive et Olives Vertes</i>	39
Pigeon Boiled in Cognac, Black Cabbage and Mustard Pears <i>Pigeon Bouilli au Cognac, Chou Noir et Poires à la Moutarde</i>	39
Red Arctic Char, Green Leaves and White Grapes <i>Ombre Chevalier à la Truffe Noir, Blettes Nuovelle et Raisins Blancs</i>	35

Cover Charge 5 – Acqua Panna or San Pellegrino 5

Please inform our floor staff regarding food allergies and intolerances.

Some ingredients may be blast-chilled or frozen, according to Italian regulations, in order to preserve them at best.