Christmas MENÙ 80€ per person beverages escluded

for business lunches or dinners

Starters at your choice:

Venison tartare, cardoncelli and hollandaise sauce Chioggia beets, Calvisius caviar and sour cream Misticanza, pears and walnuts and sea buckthorn

First courses at your choice:

Cream of celeriac, chestnuts and black truffle Risotto with pumpkin, robiola, scampi and apple vinegar Duck tortello, foie gras sauce and orange

Main courses at your choice:

Saddle of venison, leek and blackcurrant Dentex, root salad and parsley Rack of suckling pig, pumpkin mousse and cologna apple

Dessert at your choice:

Our version of Mont Blanc Citrus fruit tartlet and spiced mandarin sorbet Christmas cake with vanilla ice cream and nougat crumble



Starter

Lobster, broccoli fluff and almonds

First course

Tortellini in capon broth

Main course

Roe deer, Brussels sprouts and fondant potato

Dessert

Christmas Tronchetto
Traditional Panettone with vanilla
cream
Cartellata