

*Entrées :*

**Zucca al bbq, burrata & chimichurri 18**

*Potiron au bbq, burrata & chimichurri*

**Vitello a bassa temperatura, barbabietola, yogurt, capperi 19**

*Tranches de veau à basse température, betteraves en variation, yaourt & câpres*

**Salmone in gravlax, cetrioli piccanti, bergamotto, arancia 21**

*Gravlax de saumon, concombre piquants, bergamote & oranges*

**Merluzzo scottato, spuma di patate & aglio affumicato, finferli 21**

*Cabillaud snacké, espuma de pdt & ail fumé, chanterelles*

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*Plats :*

**Risotto, castagne, porri, taleggio 30**

*Risotto, crème de châtaignes, poireaux & taleggio*

**Fusilloni, calamaro a spillo, nero di seppia, pastinaca, limone 30**

*Fusilloni, calamar californien, encre de seiche, panais & citron*

**Tagliatelle, lepre, aglio nero, nocciole 30**

*Tagliatelle, lièvre, ail noir & noisettes*

**Polpo alla griglia, cavolo kale, polenta, mayo al wasabi 35**

*Poulpe grillé, choux kale, polenta & mayo au wasabi*

**Rombo, topinambour, cozze, orzo, zafferano 35**

*Turbot grillé, crème et chips de topinambour, moules, orge perlé & safran*

**Pluma iberico, scarola alla 'nduja, ketchup di cipolla 35**

*Pluma iberico grillé, escarole à la 'nduja & ketchup d'oignons*

***Menu dégustation 95***

***Pairing de vin +35***

*Uniquement le soir et pour toute la table (max 4 personnes)*

*Dernière commande pour ce menu : 20.30*

*Si vous avez une quelconque allergie, n'hésitez pas à en parler au personnel à votre service*

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*Entrées :*

**Zucca al bbq, burrata & chimichurri 18**

*Butternut grilled on bbq, burrata & chimichurri*

**Vitello a bassa temperatura, barbabietola, yogurt, capperi 19**

*Slice of veal cooked at low temperature, beetroot, yogurt & capers*

**Salmone in gravlax, cetrioli piccanti, bergamotto, arancia 21**

*Gravlax of salmon, spicy cucumbers, bergamot & oranges*

**Merluzzo scottato, spuma di patate & aglio affumicato, finferli 21**

*Grilled cod, potatoes and smoked garlic foam, chanterelles*

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*Plats :*

**Risotto, castagne, porri, taleggio 30**

*Risotto, chestnut cream, leeks & taleggio cheese*

**Fusilloni, calamaro a spillo, nero di seppia, pastinaca, limone 30**

*Fusilloni, californian squid, squid ink, parsnip & lemon zest*

**Tagliatelle, lepre, aglio nero, nocciole 30**

*Tagliatelle, hare, black garlic cream, hazelnuts*

**Polpo alla griglia, cavolo kale, polenta, mayo al wasabi 35**

*Grilled octopus, kale sprouts, polenta & wasabi mayo*

**Rombo, topinambour, cozze, orzo, zafferano 35**

*Grilled turbot, jerusalem artichokes, mussels, pearl barley & safran*

**Pluma iberico, scarola alla 'nduja, ketchup di cipolla 35**

*Grilled pluma iberico, escarole with 'nduja sausage & homemade onions ketchup*

**5 courses tasting menu 95**

**With 5 tasting wine pairing +35**

*Only for dinner time and max. table of 4 peoples*

*Last order for this Tasting Menu : 20.30*

*If you have any allergies, do not hesitate to warn the staff at your service*