



6 COURSE TASTING MENU - LAND

CHEF'S WELCOME APPETIZER

ARTICHOKE

Jerusalem artichoke, vegetable base, licorice

EGG 63°

Wild mustard, goat Robiola mousse, fine black truffle

RABBIT

Stuffed filet, cauliflower, black cabbage

BRAISED ONION TORTELLO

Turnip greens, rabbit ragout, "tuma persa"

BEEF CHEEK

Caper potatoes, goulash sauce, cabbage

PREDESSERT

THE RICOTTA CANNOLO PISTACHIO ICE CREAM

Ricotta cannolo with pistachio ice cream

€ 95.00 p.p.

Optional wine pairing 5 glasses € 65 p.p.