



2019

## New Year's Eve

Aperitif served with Champagne and tapas

Cauliflower, rhubarb and Imperial caviar

Squid, shitake mushroom and black truffle

Small buttons stuffed with chestnut and mushroom broth

Tagliolini, almond fermented cream,

Trombolotto and mullet dried roe

Coregone fish, bok choy and 'nduja

Venison, cocoa grue, salsify and red berries

60 month aged Parmesan stuffed ravioli, Isigny butter and white truffle

Chestnut, porcini mushroom and chocolate

Petits fours

Lentils and midnight cotechino

€ 250-