



<b>APPETIZERS</b>	CULATELLO DI ZIBELLO APPLE AND PEAR MUSTARD	40,00
	MOZZARELLA THREE WAYS DRIED TOMATOES AND BASIL	30,00
	SMOKED SPAGHETTI AND PECORINO DI FOSSA CHEESE	25,00
	MARINATED CHAR CREAM OF TROUT CAVIAR	30,00
	RAW SCAMPI PINEAPPLE, CUCUMBER AND GIN	50,00

<b>FIRST COURSES</b>	LINGUINE CHIOGGIOTTE WITH SEA FOOD	35,00
	SPAGHETTI LOBSTER AND SEA URCHINS	45,00
	BASIL RAVIOLI TOMATO WATER, CUTTLEFISH	35,00
	LEMON AND CAPERS RISOTTO RAW SHRIMPS	35,00
	BAGÖSS CHEESE RAVIOLI AND DRY APPLE	30,00

<b>TASTING MENU</b>	MARINATED CHAR CREAM OF TROUT CAVIAR
	MOZZARELLA THREE WAYS DRIED TOMATOES AND BASIL
	LEMON AND CAPERS RISOTTO RAW SHRIMPS
	BAGÖSS CHEESE RAVIOLI AND DRY APPLE
	ROASTED GROUPEL PARSLEY, CAPERS, FENNEL AND ORANGES
DESSERT SMALL BAKERY	
SERVED FOR THE WHOLE TABLE	130,00

<b>FISH</b>	DEEP FRIED SALTED COD GREEN APPLE AND LOVAGE MAYONNAISE	45,00
	LOBSTER CATALANA	65,00
	ROASTED GROUPEL PARSLEY, CAPERS, FENNEL AND ORANGES	45,00

<b>MEAT</b>	ROASTED PIGEON APRICOTS AND FOIE GRAS	50,00
	BEEF FILET CRUNCHY BLACK TRUFFLE, PORCINI MUSHROOMS, SAUCE BÉARNAISE	60,00



RELAIS &  
CHATEAUX