

SEMI-COOKED FOIE GRAS

Marinated in red wine, pear poached and roasted hazelnuts

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SCALLOPS

Squash and Butternut, grapefruit jam,  
Coral juice, creamy and infused with Tarragon and cardamom

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MATURE BEEF CHUCK

Pastry of potatoes, onions, spicy juice of savory

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CHEESE

From the farm with lettuce

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HAZELNUTS OF PIÉMONT, YUZU

Hazelnut creamy dessert, smooth caramel, yuzu sorbet

**Menu cannot be modified**

(Served until 1.30 pm for lunch and 9.30 pm for dinner)

- 79 € -