

# il menù del pranzo

lunch menu

This menu is only an example, as it changes frequently.

Available from Tuesday to Friday

## OYSTERS

with potatoes, friggirelli peppers and Champagne sauce

or

## "BIANCOPERLA" FETTUCCINE

with herbs, pistachio and green tomato sauce

## "MORONE"

with banana and turmeric sauce

or

## PIGEON

with foie gras, rhubarb and mango

## RHUBARB

with "Riz au lait", rose elixir, rhubarb and verbena sorbet

or

## CHOCOLATE

with beetroot, Sarawak pepper sauce, Port  
and cocoa nibs ice cream

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Two courses + dessert 125 / A glass of wine by our Sommelier 15

Prices in €, VAT and service charge included

Our menus are thoughtfully crafted to highlight locally sourced ingredients, sustainably certified fish, and responsibly sourced tea and coffee, celebrating the richness of our region while embracing seasonality and sustainable practices.