

# MANU

## I CLASSICI

\*Spherical olive "El Bulli"

Parmesan ice cream "Bob Noto"

Potato soufflé

Oyster, celery and green apple

Tigella modenese

\*Foie gras carpione style and vegetables

Grilled vegetables and bagna caoda sauce

Risotto with fig leaves and bruss cheese

\*Iberian pluma with garum

## DESSERT FESTIVAL

€ 85

## FESTIVAL

\*Spherical olive "El Bulli"

Potato bread and anchovies butter

Truffled anchovy

"Long live Mexico"

Fruit ceviche with achiote ice cream

Piedmontese Katsu Sando

Tartlet of ovuli mushrooms and parmesan

Red shrimp Mandala

Green salad

Octopus "tickets" style

\*Linguina, langoustine, chamomile and bergamot

Tuna belly and green sauce

## DESSERT FESTIVAL

€ 95

## GRAN FESTIVAL

\*Spherical olive "El Bulli"

Fruit ceviche with achiote ice cream

Late summer tartlet

Truffled anchovy

"Long live Mexico"

Oyster, celery and green apple

Piedmontese Katsu Sando

Red shrimp Mandala

Green salad

\*Eel, mustard seeds and ovuli mushrooms

Sweetbreads and peppers

Rigatoni "alla saluzzese"

Linguina and Alfredo sauce

Lamb and hazelnuts

## DESSERT FESTIVAL

€ 110



\*FROZEN: some product are first prepared and then frozen following The self-controll procedures. Crab and Iberian Pluma are high quality product Frozen in their countries of origin. For more informations please ask to our staff

# CONDIVIDERE

“**CONDIVIDERE NON È  
SOLO UN RISTORANTE  
MA UNO STILE DI VITA**”

**FERRAN ADRIÀ**

