

FESTIVAL

*Spherical olive "El Bulli"

Beetroot meringue, crème fraîche and
horseradish

Fondue filled Vol Au Vent

Brioche modenese

Piemontese style Katsu Sando

Sea urchins, tuna belly and fresh
fava beans pesto

*Herbs curry, Gobbetti shrimp
and -196° vinaigrette

*Thai style squid 2025

Green salad

Artichoke with Périgord sauce

"Burro e oro" style gnocchi

Mais cream, beef's plin and marrow
bone sauce

Tuna belly and green sauce

DESSERTS FESTIVAL

120 €

GRAN FESTIVAL

*Spherical olive "El Bulli"

Beetroot meringue, creme fraiche
and horseradish

Crispy potato cube and Wagyu

Piemontese style Katsu Sando

Montadito sandwich, tuna belly
and sea urchins

Artichoke, coffee and lemon

Onions' flan and vermouth

Radicchio, gorgonzola cheese
and gingerbread

Beef carpaccio and zabajone

Herbs curry, oyster and

-196° vinaigrette

Smoked peas and fermented mustard

*King prawn, zucchini broth
and botanicals

" Burro e oro" style gnocchi

"Cetarese" style linguine

Lamb with ginger and rosemary

DESSERTS FESTIVAL

140 €

The menus change daily according to
the season and the arrival of raw
materials