

tasting menu

trota – arancia – rapanelli – uova di trota

marinated fjord trout, orange and red radish, trout roe

Franciacorta, Barone Pizzini, Animante, Lombardia, NV



capasanta – piselli – barbabietola

pan-seared Hokkaido scallop, green pea purée, marinated beetroot

Pio Cesare, Gavi, Piemonte, 2013



casarecce – agnello – tartufo – pecorino

'casarecce' in milk fed lamb ragout scented with truffle
grated 'pecorino' cheese

Mastrojanni, Rosso Di Montalcino, Toscana, 2012



vitello – topinambour – funghi

65° slow-cooked veal cheek, Jerusalem artichoke cream
glazed 'girolle' mushrooms

Villa Cerna, Chianti Classico Riserva, Toscana, 2011



pesca – yogurt – cioccolato

caramelized yellow peach cake, yogurt sponge, chocolate sorbet

Dr. Hermann, Erdener Treppchen, Riesling Spatlese, Mosel, 2013

5 courses 108

wine pairing selection 80