



MENU

AMUSE-BOUCHES

STARTERS

Gillaudeau n°2 oysters, turnip and Oscietre caviar

Amberjack carpaccio with citrus fruits and sea lotus

Pan-fried scallops, cauliflower, yellow wine sauce

MAIN COURSES

Mamma Lidia's agnolotti in capon broth

Guinea fowl stuffed with foie gras, spinach shoots and poultry sauce

DESSERTS

Fior di latte ice cream with sabayon sauce

Panettone by Ugo Alciati

Meringue with whipped cream



HAPPY NEW YEAR !

CHAMPAGNE

Bollinger Special Cuvée

390€

Champagne, hots drinks and water included
Two different options of wine pairing are available

