



White Truffle Tasting Menu

featuring the White Truffle of Alba

Il cavoletto

Brussels sprout with goat fondue and brown butter

Lo gnocco di patate

Potato *gnocchi* with egg yolk, balsamic vinegar
and *caciocavallo* cheese fondue

Il tortello

Ravioli of roast beef, pumpkin puree, chestnuts
and 36-month-aged parmesan mousse

Il foie gras

Foie gras escalope with Marsala jus and *finferli* mushrooms

Omelette norvégienne

Norwegian omelette sponge cake, vanilla *semifreddo*,
yuzu and mandarin sorbet and burnt meringue

210 euros per person excluding beverage and truffles
Guests may add truffles to each course, they'll be priced by weight (12 euros per gram)