



“L’UOVO DI PARISI”

Artichoke Soup
“Paolo Parisi” Organic Egg, Parmesan Crisp
Truffle Croûtons

1980



“I RAVIOLI”

Guinea Fowl & Duck Foie Gras Ravioli
Spinach Espuma
White Truffle Sauce

2480



“IL TAJARIN”

Forty Duck Egg Yolks Tajarin Pasta
24 Months Aged Parmesan Fondue

2480



“LE CONCHIGLIE SAINT JAQUES”

Seared Hokkaido Scallops
Celeriac-Truffle Flan
Champignon de Paris & Chestnuts

2980



“IL POLLO”

“PASCAL COSNET” Free-Range Chicken
(Selection Alain Passard)

Walnut Butter Slow Roasted,
Glazed Salsify, Potato “Berny” - Wild Mushrooms Fricassee

2980



“INDULGENZA DI TARTUFO”

Chilled Tapioca-Milk Soup, White Truffle Ice Cream
Beetroot-Black Truffle Crème Brûlée

1680

The selected dishes are served with 8 grams of Alba White Truffle