



PUMPKIN, "PORCINI" MUSHROOMS & CHESTNUTS

Wednesday 20th November 2024

AMUSE-BOUCHE

PUFFED "FUSILLONE" WITH "CARBONARA"
AND DRY HORSE MEAT

SAVOURY TART WITH GOAT'S CHEESE MOUSSE, FERMENTED
PLUMS AND BURNED LEEK POWDER

DEER TARTARE, GREEN APPLES AND RASPBERRY JELLY

STARTER

BLACK CABBAGE WITH PAN-FRIED PORCINI MUSHROOMS, VEAL
SAUSAGE AND GOAT'S MILK FOAM.

PASTA DISH

CHESTNUT RAVIOLI FILLED WITH COD-FISH, SALTED BUTTER,
CAMOMILE FLOWERS AND MARINATED PRAWNS

MAIN DISH

FILET OF DEER COOKED PINK, GRILLED PUMPKIN AND SPICY
QUINCE COMPOTE, HOT INFUSION WITH WILD JUNIPER FROM
THE VALLEY OF "CHISONE"

DESSERT

"WINTER WOODS UNDERGROWTH"
WITH ROASTED CHESTNUT ICE CREAM

COFFEE & MINI PASTRIES

€85,00 A PERSON, WINE & BEVERAGES NOT INCLUDED