La Cassoeula

Entrée

Celeriac broth

Main course

The Great Milanese Cassoeula

Slow-cooked savoy cabbage with pork ribs,verzini sausages, pork rind and pig's trotter, served with warm rustic bread

Dessert

Meliga biscuits and zabaione

200 euro per person, beverage excluded

Fest of Boiled Meats

Entrée

Fried beef mondeghili and mustard mayonnaise

Passalacqua pickled vegetables

First course

Tortellini in reduced meat broth

Boiled Meats

Calf's head, beef tongue, cotechino, chicken oxtail,
beef shoulder, pig's trotter and beef short rib

Side dishes and the seven sauces

Poached potatoes and carrots, braised cabbage and balsamic vinegar onion

Bagnet verd sauce, fruit mostarda, pearà sauce, horseradish sauce,
lemon mayonnaise, romesco sauce, honey and mustard sauce

Dessert

Crème caramel

260 euro per person, beverage excluded

The Truffle

Aperitivo

Streamed brioche with Castelmagno cheese
Beef tartare with hazelnut

Entrée

Brussels sprouts with Storico Ribelle cheese

Antipasto

Fried egg with Comté cheese fondue

First course

Tajarin with butter and Alba white truffle

Second course

Fassona beef fillet à la Rossini

Dessert

Cheese selection from the trolley
Smoked fior di latte ice cream with balsamic vinegar

250 euro per person, Alba white truffle and beverage excluded

Poularde de Bresse

Entrée

Chicken liver tartlet, Pedro Ximénez and mint
Clarified chicken consommé with tarragon

First service

Salt-crusted Poularde de Bresse and Poularde de Bresse breast
served with allemande sauce and roasted chicken jus,
mashed potatoes, curly endive, green apple and vinaigrette

Second service

Glazed Poularde de Bresse thigh served with mushroom sauce,
roasted potatoes, and Portobello mushrooms with red wine

Dessert

Crêpes Suzette

280 euro per person excluding beverage

Les Grands Crustacés

Starters

Sea urchin and clarified tomato water

Warm blini, Normandy butter and Oscietra caviar

The Grand Seafood Platter

Oysters

Langoustines

Mazara red prawns

Razor clams, lightly grilled

Raw sea truffle clam

Poached king crab

Served with champagne mayonnaise, Passalacqua cocktail sauce, citrus vinaigrette and lemon

Interlude

Clarified shellfish and lime consommé

First course

Linguine with slipper lobster, fermented lemon
and lightly spicy parsley

Second course

Blue lobster, white Vermouth beurre blanc served with
crispy fried potatoes, bitter leaf and herb salad with vinaigrette

Dessert

Omelette Norvégienne

650 euro per person, excluding beverage