



A Feast of Wild Game

Wine cellar, October 31st 2024

Starter

Venison carpaccio, hazelnut crisp and black truffle

First Course

Tagliatelle pasta with wild boar ragu

Main Course

Hare à la Royale

Dessert

Winter citrus crêpes suzette

250 euros per person
excluding beverage



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*,
guzu 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)