

10 November 2018

Degustation Menu– Truffles Tasting

Amuse Bouche

Winter Salad

Arugula, Roasted Cauliflower, Maple Candied Walnuts, Baked Goat Cheese and Spinach, Black Truffle Dressing

Cauliflower

Carnaroli Rice, Parmesan Bouillon, Black Truffles

Veal Tongue

White Beans with Bacon Jam and Truffles

Rabbit

Rabbit stew with barley, Mushrooms and Truffle Sauce

Crème Brulée

Black Truffle Crème Brulée with Pears Sorbet, Hazelnuts and Caramel