

FESTIVE DINNER

Menu

Antipasti
Primi
Secondi

Joselito ham Reserva
50g/1590

Oyster Gillardeau n°2, half dozen/ dozen
1890/3590

Grilled XXL carabineros prawns, lemon vinaigrette
1750 per pc

Foie gras with brioche crumble, hazelnuts and roasted figs
1590

Fresh artichoke salad, pecorino, crispy sausage, lemon vinaigrette, mint
1090

Tortellini Modena with Parmigiano Reggiano cream or capon broth,
fresh black truffle
990

Spaghettini "Felicetti", Mediterranean Sea urchin, Sicilian oregano
1650

Fettucine with Italian wild board, Castelmagno cheese, rosemary oil
1190

Australian beef tenderloin "Rossini", foie gras, fresh black truffle,
baby potatoes
2990

Duck breast, celeriac puree', roasted Brussel sprouts, berries sauce
1590

Dover Sole, sauteed baby spinach, butter and caviar sauce
2290

