



MENU

STARTERS

Revisited antipasti and heart of Burratta di Pugliese

Roasted eggplant, tomato and bell pepper compote,
poivrade artichokes, basil oil and pine nuts

Or

Royal sea bream ceviche

Guacamole and spices, crispy cauliflower trio, passion
and coriander oil

MAINS

Roast veal

Grenaille baby potatoes, celery mousseline, sautéed
brown mushrooms, veal juice

Or

Snacked wild lean fish (bar fish family)

Sweet potato purée, herb salad, black olive powder,
fennel and red bell pepper sauce

DESERT

Creation desert

Fresh tangerine, apple, crunchy nougatine and Piedmont
hazelnuts

