



*A SPECIAL MENÙ THAT COMBINES THE ITALIAN
TRADITION WITH A MODERN AND CREATIVE TOUCH OF OUR CHEF.
WITH A SELECTED WINE.*

**CAPASANTA IN CARROZZA CON CREMA DI ZUCCA,
CROCCANTE DI PARMIGIANO E CHIPS DI TOPINANBUR**

Coquille Sint Jacob "in carrozza" with pumpkin, crispy Parmesan and topinambour chips

RAVIOLI AI FUNGHI PORCINI E TARTUFO

Ravioli with porcini mushrooms and fresh truffel

**PETTO D'ANATRA ALL'ARANCIA,
ERBETTE E CREMA DI CECI**

Roasted duck breast with a touch of orange, chard and baby spinach, chickpeas cream

**SABLÈ ALLE MANDORLE CON MOUSSE AL CIOCCOLATO
E YOGHURT, SALSA AGLI AGRUMI**

Amandelen sablè with chocolate mousse and yoghurt, citrus fruits sauce

4 COURSES – 60 € – WITH WINE ARRANGEMENT