HORS D’ŒUVRES

The Poached Egg
Buffalo cream cheese mozzarella 22 €
Chestnuts scented with bay leaves

Van Gogh Potato
Sweet potato cooked in Absinthe with seasonal vegetables 28 €
Black truffle from Norcia and “Blu di Morozzo” cheese

Mozzarella Cheese Bavarian
Mozzarella cheese Bavarian with heart of tomato, 28 €
on pumpkin crumble and drops of basil

Fish Variation
Mackerel with lapsang black tea and Alba white truffle cream 38 €
Seared amberjack with citrus fruits and celery and lemon
chutney Raw scampi and soy mayonnaise

The “Fassona” Meat
Knife-cut “Fassona” meat from Piemonte 30 €
served with salted eggnog,
avocado cream, capers and quail eggs