



# Suggestions

## Foie gras

### Starter • main dish

Foie gras marbles breaded, with « Panettone » aromas, kucle jam bio	10.– 2 pièces
Foie gras medallion cooked with « grappa e tartufo », squash jam with Alba's honey, Piedmontese caramelized hazelnuts, candied bolete and chestnuts, baby leaf salad	50gr 25.– 100gr 39.–
Carnaroli risotto with Sicilian bio citrus, crispy dices of foie gras, grenade, Campari reduction	36.–
Pan fried foie gras escalope with artisanal Vermouth, wild mushrooms, ameretti, spinach leaves	27.–
« Rossini » breast of duck, honey and prosecco jus Truffle mashed potatoes, fall vegetables carpaccio	46.–

### Provenance of our meat

Foie gras  
Duck

France  
France