

Winter Black Truffle Menu

All dishes are served with 5 grams of freshly shaved
Winter Black Truffle from Périgord, France.

*Additional Truffle available at seasonal Pricing - \$7/gm.

Uovo barzotto

Sous-vide organic egg, celery root mash, sautéed 'porcini' mushrooms
bread croutons (V)

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Zucca e tartufo

Homemade 'ravioli' stuffed with butternut pumpkin, butter and sage emulsion (V)

48

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Tagliatelle al tartufo

Homemade 'tagliatelle' with parmesan cheese butter emulsion (V)

48

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Risotto al tartufo

'Superfino Carnaroli Acquerello' rice 'risotto' with seasonal 'porcini' mushroom

68

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Rombo – finferli

Roasted Norwegian turbot fillet, Jerusalem artichoke cream
sautéed baby vegetables

88

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Manzo – fegato grasso

Pan-fried 200days grain-fed beef tenderloin, pan-seared 'Rougie' foie gras
celeriac mash, 'porcini' mushrooms

98