

MANÚ

FESTIVAL

*Spherical olive "El Bulli"
Air Baguette with marinated beef
Piedmontese Katsu Sando
*Raw scallop with aguachile sauce
Artichoke, celeriac, vinaigrette and black truffle
Grilled vegetables
*Cuttlefish with mixed salad
Butter and gold dumpling
Lemon linguina
Amberjack and turnips

DESSERT FESTIVAL

120 €

GRAN FESTIVAL

*Spherical olive "El Bulli"
Beetroot meringue, creme fraiche and horseradish
Wafer with foie gras and hazelnuts
Piedmontese Katsu Sando
Potato Soufflè
Vol au vent
Sea urchins ceviche
Beef carpaccio and zabajone
Artichoke with perigord sauce
*Piedmontese squid
*King crab in "Tickets" style
Butter and gold dumpling
Fondue plinth, onion consomme and lobster butter
Beef, spicy hazelnut cream and mushroom cardoncello
in escabeche sauce

DESSERT FESTIVAL

140 €

*FROZEN: some product are first prepared and then frozen following
The self-controll procedures. Crab and Iberian Pluma are high quality product
Frozen in their countries of origin. For more informations please ask to our staff



CONDIVIDERE

“CONDIVIDERE NON È
SOLO UN RISTORANTE
MA UNO STILE DI VITA”

FERRAN ADRIÀ

