

MANÚ

FESTIVAL

*Spherical olive "El Bulli"
Air Baguette with marinated beef
Piedmontese Katsu Sando
*Raw scallop with celery and green apple
Artichoke, celeriac, vinaigrette and black truffle
Grilled vegetables
*Cuttlefish with mixed salad
Mushroom cardoncello stewed with cheese
Butter and gold dumpling
Lemon linguina
Quail in crust with black truffle sauce

DESSERT FESTIVAL


120 €

GRAN FESTIVAL

*Spherical olive "El Bulli"
Wafer with foie gras and hazelnuts
Litchi candy and rose water
Piedmontese Katsu Sando
Vol au vent
Curry chicken wing
Cauliflower and caviar
Beef carpaccio and zabajone
Capunet
*Piedmontese squid
Artichoke with Périgord sauce
Butter and gold dumpling
Fondue plinth, onion consomme and lobster butter
Amberjack and turnips

DESSERT FESTIVAL

140 €



*FROZEN: some product are first prepared and then frozen following
The self-control 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

