

MANÚ

FESTIVAL

*Spherical olive "El Bulli"
Air potato baguette with marinated beef
Vol au vent
Piedmontese Katsu Sando
Salad with gorgonzola, celery and walnuts
Artichoke, celeriac, vinaigrette and black truffle
Herb curry, shrimp and vinaigrette -196°
Grilled vegetables
Mushroom cardoncello stewed with cheese
Butter and gold gnocchi
Lemon linguina
Turbot 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
Montadito sandwich with tuna belly and sea urchins
Flan of onions and vermouth
Cauliflower and caviar
Herb curry, oyster and vinaigrette -196°
Beef carpaccio and zabajone
*Piedmontese squid
Glazed cabbage skewer
Artichoke with Périgord sauce
Butter and gold gnocchi
Fondue plin, onion consomme and lobster butter
Quail in crust with black truffle 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

