



Christmas Lunch

Welcome snacks

Whole wheat flour bread, focaccia with seeds and salted butter

Tart, raw roe deer, artichokes and barberry

Quail, black garlic and celeriac

Tortelli with Parmesan and saffron in roots broth

Risotto with spring onion, burnt lemon and salted cod

Lamb filet, black truffle and black cabbage

Potato, lemon and black truffle

Walnuts bavarois and clementine sorbet

Petit fours

120 p.p. excluding drinks

On December 25, the restaurant will be open only for lunch with a dedicated tasting menu;
the full amount of the menu will be charged at the time of reservation.

On December 26, the restaurant will be open for lunch with the à la carte menu.

On December 24, the restaurant will be closed.



New year's eve 2023 - 2024

Welcome snacks

Whole wheat flour bread, focaccia with seeds and salted butter

Marinated langoustine, horseradish and cornelian cherry

Nuts, cauliflower cream and lake caviar

Spaghettone Monograno Felicitti, oyster and sour butter

Risotto with black truffle and pickled chanterelles

Grilled amberjack, smoked potatoes and champignon mushroom sauce

Pigeon in two services with coffee komchuka glaze

Pumpkin and ginger

Roasted wheat, chamomile and pomegranate

At Midnight

Traditional lentils

Glass of Champagne

Petit fours

190 p.p. excluding drinks

On December 31, the restaurant will be open for lunch with the à la carte menu; for dinner with the dedicated course.

The full amount of the menu will be charged at the time of reservation.

On January 1, 2024, the restaurant will be open for lunch with the à la carte menu.