

Easter 2025

Aperitif with CHAMPAGNE HUGUENOT-TASSIN SIGNATURE BRUT

Our welcome bites

**Wild and aromatic herb salad, rosole pie, Altissimo yogurt,
Quail eggs, Jerez vinegar and strawberry tree honey, absinthe scent**

**Sweet bread, marinated veal tongue, green sauce, foie gras cream,
asparagus and aronia berry**

Buttons stuffed with rabbit, bear garlic, peas, cabbage and cream of white asparagus

Corn and flake gnocchi, roasted trout, lovage, candied lemon

**Lamb chops, bell pepper cream, sour sauce, pickled green pepper,
Fried Jerusalem artichoke, fresh dandelion and its root**

Strawberry sorbet

Mimosa cake, orange and chocolate crisp.

The small pastry selection

GRÜNER VELTLINER FASS 4 di Bernard Ott

PYTHOS BIANCO di Cos di Vittoria (RG)

LUSSAC-SAINT-EMILION Cuvée Jean Baptiste di Château du Courlat

I CAPITELLI 2020 di Anselmi