

Dear guests, 2024 opens like a new page full of promise and hope. With the arrival of this new year, our team would like to wish you days full of joy, serenity and satisfaction. Let every dish served be a toast to happiness and prosperity. Welcome to 2024, may it be a memorable and unforgettable year for all of us.

HAPPY NEW YEAR!



PRICE PER PERSON $100 \in (MIN. \text{ FOR } 2 \text{ pers.})$

ENTREE & STARTER

Canape Tasting and a glass of bellavista Fanciacorta Gran Cuvèe Goat cheese with lompo caviar Red prawn and white truffle from Alba Bufala mozzarella mousse with lemon spherification

> Cruditè banquette Red king norvegian salmon, red tuna from Sicily, Shrimps and belon oysters

> > Small fried octopus with spicy sauce

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MAIN COURSE

Risotto with champagne Ernest Rapeneau and pomegranade

Ravioli Trio: turbot, ricotta and dehydrated sage souce Lobster, ricotta with Josper red pepper emulsion Lemon, ricotta with basil and oil reduction souce

SECOND COURSES FROM JOSPER

Grilled Prawns with Fennel and Orange Salad

DESSERT work in progress...