

Menù di Stagione



## ANTIPASTI

### **Insalata di carciofi** (V, N, D) 100

Artichoke salad, rocket, parmesan, walnuts  
*Add Black Truffle: 70*

2022 Gaja Rossj-Bass Langhe 350

### **Carpaccio di manzo & tartufo nero** (D, G) 185

Beef carpaccio, black winter truffle,  
mushroom, parmesan

2021 Vietti Perbacco Langhe Nebbiolo 118

### **Scampo reale** (S) 210

Seared king langoustine, wild mugnoli,  
black eye beans, lemon oil

MV Krug Grand Cuvée 171 Edition Brut 400

### **Tartare di manzo, parmigiano & tartufo nero** (D) 180

Angus beef tartare, black winter truffle,  
24 month parmesan fondue

2020 Gaja Barolo Dagromis 390

## PASTA

### **Spaghetti cacio & pepe, tartufo nero** (D, G) 180

Spaghetti, pecorino cheese, black pepper,  
black winter truffle

2017 Joseph Faiveley Volnay 1er Cru Santenots 350

### **Risotto zucca & amaretti** (D, N, G) 95

Risotto pumpkin and amaretti biscuits

NV Ruinart Blanc de Blancs Brut 300

## SECONDI

### **Guancia di manzo** (D, G) 175

Braised beef cheek, mash potato, crispy leeks

*Add Black Truffle: 70*

2007 Bava Pianoalto Barbera d'Asti  
Superiore Nizza 310

### **Branzino al tartufo nero** (D, F) 285

Sea bass fillet, black winter truffle,  
topinambur, Brussels sprouts

2022 Marchesi Antinori Castello della  
Sala Cervaro della Sala 295

(D) Dairy (F) Fish (G) Gluten (N) Nuts (S) Shellfish (V) Vegetarian

ALL PRICES ARE INDICATED IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY  
FEE & 10% SERVICE CHARGE & 5% VALUE-ADDED TAX

