

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

