



1147

## “Forest memories”

195\$ per person

Let our chef guide you through a six-course blind tasting menu that will take you on a journey of flavours and textures  
Earth, water, fire, and air, combined and separated to take you back to a past closer to Mother Nature

Tasting menu available for the full table only

### **Beverage pairing**

100\$ pp (6 glasses) / 75\$ pp 4(Glasses)

Non-alcoholic pairing

40\$ pp 4(Glasses)

### **Starter**

Celeriac crème brulee and porcini mushrooms

32

Crunchy Conestoga egg and pecorino cheese foam

40

Lobster, chestnut and pumpkin

43

Beef heart steak, shallot and bok choy

38

### **First course**

“Pasta e ceci” and chimichurri

41

1-year aged carnaroli risotto, vanilla flavoured cauliflower, katsuobushi and apple

44

House-made stuffed gnocchi, capon and kefir

44

Venison ravioli, Jerusalem artichoke and cranberries

46

### **Main course**

The Onion

43

Wild eel with its broth, scrubland flavoured

50

5A yakitori grilled Kobe ribeye, endive, bell pepper and almond

110

Quail trilogy, leek and plums

48



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## “Truffle in Progress”

6-courses menu 400\$ per person

### **Beverage pairing**

100\$ pp (6 glasses) / 75\$ pp 4(Glasses)

Non-alcoholic pairing

40\$ pp 4(Glasses)

Tasting menu available for the full table only

### **Venison tartare,**

black garlic and goat milk

### **Sottomonte**

Ronco del Gelso – 2022 – Sauvignon blanc

### **Crunchy Conestoga egg,**

porcini mushrooms and pecorino cheese

### **Vermentino di Gallura**

Piero Mancini – 2024 – *Vermentino*

### **Duck raviolo “del plin”**

and pumpkin

### **Langhe**

Casa E. di Mirafiore – 2022 – *Nebbiolo*

### **Celeriac & grapes**

### **Bianco trebbiano**

Ampelaia – 2023 – *Trebbiano*

### **Rabbit “in porchetta”**

With fermented Jerusalem artichoke

### **Giorgio Odera**

Frecciarossa – 2016 – *Pinot Noir*

### **Smoked chocolate**

Cocoa nibs and gelato

### **Queen Mary**

Domenis – Amaro

Curated by chef Michele Rabazzi