

The Truffle... by the Sea

For truffle lovers, a dedicated 6 courses tasting menu

260 per person

A pairing of 5 glasses chosen by our sommelier

170 per person

Chef's suggestions...

"Le selvagge" soft egg, porcini mushrooms and parmigiano foam 35

Add extra white truffle 16/g

Beef tartare with crispy puff pastry, robiola from Val Bormida 50

Add extra white truffle 16/g

Egg tagliolini, butter and parmigiano 35

Add extra white truffle 16/g

Risotto with bread and grapes 35

Add extra white truffle 16/g

Veal fillet Rossini style 55

Add extra white truffle 16/g

Prices in Euro, service included - VAT included - 9 Euro cover charge per person

(V) vegetarian options - (VG) vegan options - (GF) gluten free options

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

INFORMATION ON FOOD ALLERGENS

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Shellfish, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request.

We cannot guarantee the complete absence of traces of these allergens in all of our dishes and beverages.

Fish intended to be eaten raw or partially raw has been treated beforehand, in compliance with the provisions of Regulation EC 853 / 2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.