

# degustation

## FRENCH AFFAIR

9 COURSES

### **Rillettes d'anatra**

tender pieces of duck meat with rendered duck fat, pickled onions and blini

### **Cozze alla lavanda**

mussels with lavender and cuttlefish ink, served with bread

### **Paté di fegato di pollo**

chicken liver pâté with red wine, balsamic onions and brioche

### **Bouillabaisse**

traditional fish soup with mussels, prawns, cod, vegetables, saffron and bread

### **Bourguignon di guancia di manzo**

beef cheeks braised in red wine, served with smoked mashed potatoes

### **Ratatouille**

traditional vegetable stew of aubergine, courgette and peppers

### **Anatra all'arancia**

duck breast with orange sauce, served with gratin potatoes

### **Camembert fritto**

crispy fried aromatic Camembert with arugula and cranberries

### **Fondant al cioccolato**

warm chocolate fondant with white chocolate, raspberry and lavender

2090 / person

The tasting menu is available by reservation only, at least 48 hours in advance. Available Tuesday to Thursday only.