

## Menu

## **Starter**

Celerisotto, herbs and pecorino cheese.

Diving scallops, marinated, dashi broth emulsion, seaweed confit.

## **Main course**

Catch of the day, potato Vongole, garlic-lemon-chilli.

Roast duckling, stuffing brochette with foie gras, seasonal vegetables and reduced jus.

Cheeses 12€

Aged cheese selection from Maison Balé.

## **Dessert**

Hazelnuts, lemon and pumpkin.

Carrot,

candied with orange, ginger and sorbet.

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1 starter / 1 main course / 1 dessert	55€
2 starters / 1 main course / 1 dessert	62€
2 starters / 1 main course / cheeses /1 dessert	72€
2 starters / 2 main courses / cheeses / 1 dessert	82€