



Vegetarian New Year's Eve Menu

31.12.2026

250

Crapaudine beetroot tartare, Granny Smith apple,
horseradish buttermilk dressing,

Acquerello rice, aged parmesan, white Alba truffle

Violet artichoke barigoule, dashi braised leeks,
chive beurre Blanc

Wild mushroom raviolo, Cep veloute, Périgord truffle

“Mont Blanc”

Vanialla parfait, almond nougatine Pedro Ximénez,
chestnut ice cream, White Alba truffle

Petit fours

Discretionary 12.5 % service charge will be added to your final bill. All prices include VAT.
Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note
that some of our cheese is made from raw milk.
Please refer to your waiter for more information.