

IL GIARDINO
RISTORANTE & BAR

CHRISTMAS LUNCH

Guinea fowl terrine, mushrooms, Jerusalem artichokes,
Parmigiano Reggiano aged 36 month and white truffle
(3,4,7)

‘Bottoni’ pasta stuffed with capon and chestnuts,
reduced consommé and celeriac
(1,3,7,9)

Medium-rare veal, port sauce, foie gras and grilled cauliflower
(7,9,12)

White chocolate Namelaka, late-season mandarin orange,
Madagascan vanilla, spiced brioche and hay-infused milk ice cream
(1,3,7)

Festive petit four
(1,3,7,8,12)

145€ per person, beverage excluded