



EASTER BRUNCH

PREMIUM A LA CARTE SELECTION

TRUFFLE BENEDICT

Poached egg, black truffle, roasted asparagus, smoked salmon, Hollandaise

MUSTARD KING CRAB

Poached king crab with mustard espuma, salmon caviar, micro greens

FOIE GRAS PARFAIT

Spring onion cream, pickled shimeji

PETTO D'ANATRA AFFUMICATO

Smoked duck, marinated baby beetroot, goat cheese,
roasted hazelnut and radicchio tardive

POACHED COD FISH

Wood ear mushroom, white garlic sauce, chorizo

BLACK PEPPER BEEF CHEEK

Braised beef cheek, Parmesan polenta, honey baby carrot

