



H'S *The lunch of* Christmas

CHEF'S WELCOME

Brioche crostino with goose liver pâté and Picolit wine, served with its pairing wine

STARTERS

Potato and white truffle cream with toasted bread

Kaiser ham with rye bread, Liptauer cheese spread, and horseradish

Crispy fried artichoke flower with Jamar cheese fondue and crunchy guanciale

FIRST COURSES

Cappelletti in rich beef broth

Fusilli with hen ragout

MAIN COURSE

Milk-fed veal tournedos with foie gras, truffle, and purple potato purée

DESSERT

Deconstructed chestnut millefeuille

AFTER DESSERT

Blu di Morozzo (cow, goat, and sheep milk blue cheese) with its dessert wine

Wine selection by our sommelier

