



Menu

Chef's Welcome

Saffron Royal - Signature cocktail

Torino

Piedmont Fassona beef battuta, saffron,
Parmesan cheese and hazelnuts

Pinot Grigio "Jesera" DOC 2023 Venica

Firenze

Quail, eggs and ribollita vegetables

Chianti Classico Riserva "Nipozzano" DOCG 2020 Frescobaldi

Roma

Cacio and pepper tortelli with truffle

Pinot Nero Alto Adige DOC 2022 Franz Haas

Bruxelles

Beer Cherry Chouffe braised beef cheek
with wooden scents

Amarone della Valpolicella Classico "Ravazzol" DOCG 2018 Cà la Bionda

Napoli

Lemon, saffron and cocoa

Passito di Albana di Romagna "Arrocco" DOCG 2022 Fattoria Zerbina

Mini pastries

€ 110 per person | € 158 with wine pairing suggested by our sommelier