

Menu

Chef's Welcome

Blanc de Blanc Metodo Classico Brut
"Villa Amagioia", Az. Agricola Palazzo di Varignana

Budapest

Scampi and lobster catalana, lecsò,
pickled vegetables and capers
Champagne Brut Tradition, Baudin Fils
b i n

Varignana

"Pomod'Oro" risotto with tomato water,
saffron and gold leaf
Vermentino di Sardegna DOC 2023 "Tuvoaes", Giovanni Cherchi
g

Naples

Mediterranean-crusted swordfish medallion,
Sorrento lemon sauce and sautéed eggplant
Etna Bianco DOC 2023 Benanti
a c d

Bologna

Fruit granita with Sarti Rosa
n

Turin

Light vanilla panna cotta, Torinese Picetto cherries,
salted popcorn ice cream, candies and cotton candy
Albana di Romagna Passito "Arrocco" DOCG Fattoria Zerbina
a c g h

Petite pâtisserie

a. gluten
b. shellfish
c. eggs

d. fish
e. peanut
f. soy

g. milk
h. nut
i. celery

l. mustard
m. sesame seeds
n. sulphur dioxide

o. lupin
p. clam