

Vegetarian menu

by richard ekkebus: culinary director

appetizers

heirloom tomatoes	with autumn berries, 'hung' greek yoghurt, in spiced red wine reduction vinaigrette	300
vitelotte potato	salad tossed with vintage sherry vinegar, manni olive oil shallots & gherkins, then topped with black winter truffles	488

MIDDLE COURSE

jerusalem artichoke	velouté black winter truffle, grated chestnut & wild mushroom flaky bread roll	320
organic egg	with black winter truffle bread croutons	488

main course

organic vegetable	steamed then glazed with autumn truffle & barolo vinegar	488
fregola sarda	wild mushrooms & parmesan reggiano cooked as a risotto with white pearl onions	380
carneroli rice	& aged parmesan reggiano, prepared as a risotto 'mantecato' with shaved black winter truffles	588