

## Appetizer

Balls of ricotta cheese with sage and nutmeg on spinach puree

Aromatic lamb chop with fennel, yoghurt and mint

Pumpkin seed muffins with spicy puntarelle

Poached egg stuffed with truffle on parmesan cheese foam

Aromatic velvety pea, goat chees and cornflower

## First

Chef's spaghetti alla pomarola

Hand made spelt noodles, beef tartar and broccoli cream

Red turnip risotto with its leaves and blue cheese, parsley drops

Pizzoccheri pasta with artichokes, bacon and amaretto

Celeriac gnocchi, gouache of beluga lentils and pork cheek

Potato tortelli with pork sauce, cream of fennel, leeks and sage

## Main - Sous Vide Cooking

Picanha bbq, rosemary and sage oil, pepper mousse

Pork tenderloin with raspberry sauce in wine, steamed pack-choy

Duck breast marinated in orange with spinach, raisins and pine nuts

Honey lacquered bacon and fermented sauerkraut

Pigeon with black grape reduction, oyster mushroom and carrot mousse

## Dessert

Choccolate cake with almond flour, arabica coffee and Jamaica rum

Shortbread sandwich with chantilly foam and red fruits

Warm chocolate cake with a melting heart on raspberry jelly

Ricotta cheese cake with aunt Stephy's orange jam

Tart with organic lemon cream and coconuts flowers sugar

Coffee with eggnog, hazelnut pastries

Tiramisù