

Le Jardin

DINNER

New Year's Eve

Canapés

Jura trout mousse and jerusalem artichoke

Thin slices of cold poultry from Bresse,
dressing duet with confit garlic and roasting juices
with pine nuts, black truffle slices

Goat cheese and honey tortellini,
Montovana squash coulis,
roasted pistachio from Bronte

Fregola Sarda cooked as a risotto with wild
mushrooms, black truffle

Roasted scallops, salsifi cream,
puttanesca sauce with Bouchot mussels

OR

Roasted filet of venison
Textures of carrots glazed with Jiva Hill honey
and aged balsamic vinegar,
Sicilian clementine condiment

Italian citrus meringue, saffron touch,
soft biscuit with Piedmont hazelnuts

195 Euros

