

Seasonal menu

Autumn



€ 35,00 (service, wine and water included; spirits and spumante excluded)

Or

€ 38,00 (barrique wine included)

Orzo

STARTER

Goose cold cuts, aged cheese with chestnut honey and
goose foie gras patè on puff pastry

FIRST COURSE

Fresh potato gnocchi with foie gras cream

SECOND COURSE

Goose tagliata with porcini mushrooms

Or

Stewed deer with porcini mushrooms

DESSERT

Puff pastry with green apples and brown sugar

Moka coffee and amaro



Granturco

STARTER

Goose cold cuts, aged cheese with chestnut honey and
goose foie gras patè on puff pastry

FIRST COURSE

Grated onion soup

SECOND COURSE

Goose cassoeula with polenta

Or

Stewed eel with polenta

DESSERT

Green apple sorbet

Corn flour cake with chantilly cream

Moka coffee and amaro





Girasole

STARTER

Goose cold cuts, aged cheese with chestnut honey and
goose foie gras patè on puff pastry

FIRST COURSE

Risotto with red wine and goose sausage

SECOND COURSE

Goose goulash with potato cream

Or

Roasted boar with potato cream

DESSERT

Pear and chocolate cake

Moka coffee and amaro



Red wines

Bonarda “vivace” dell’Oltrepò Pavese

Bonarda “fermo” dell’Oltrepò Pavese

White wines

Pinot Nero “fermo”

Riesling Italice “vivace”

Pinot Nero “Rosé”

For your special occasions

Pinot “Brut” Rosé

“Sangue di Giuda”



