



THANKSGIVING MENU

November 26-29, 2026

WELCOME

Amuse-bouche

served with a glass of Franciacorta

STARTERS

Pumpkin and Potato Velouté

with Hazelnuts and Gorgonzola Cheese

Savoury Mini Brisée Tart

with Brussels Sprouts, Carrots and Caramelised Spring Onions

FIRST COURSE

Pumpkin, Porcini and Orange Risotto

MAIN COURSE

Roasted Cauliflower

with Chia Seeds, Chickpea Hummus, Braised Peas and Balsamic Vinegar

DESSERT

Apple Pie with Cinnamon and Walnuts

served with Vanilla Sauce

130.00€ per person, including water, coffee, service, and taxes.

