



DECEMBER LUNCH MENU

PRIMI

*4, 7, 12 Tuna, Patate, Caviar and Creme Fraiche

*1a, 3, 7, 12 Uovo Forestale, Parmiggiano

*7, 8e, 12 Pumpkin Soup, Ricotta and Kale Pesto

*1a, 7, 9, 10, 12 Ham Hock, Cabbage, Fig Mustard

SECONDI

*1, 3, 7, 12 Macaroni, n'Duja, Pomodoro, Mozzarella, Basilico

*2, 4, 6, 7, 8a, 9, 10, 12, 14 Plaice, Orzo, Artichoke, Shellfish and Leek

*7, 9, 10, 12 Braised Short Rib, Polenta, Savoy Cabbage

*7, 12 Sirloin, Spinaci e Aglio, Cipolle

DOLCE

*1a, 3, 7, 8h Luna Toblerone

*1a, 3, 7, 8a, 12 Orange Caramel Panettone, Whiskey Mandarins, Chantilly

*1a, 3, 7, 12 Mulled Fruits, Mascarpone, Pan di Zenzero

TEA / COFFEE

45 pp

*ALLERGEN KEYS:

1a-d	- GLUTEN	(Wheat, Oats, Barley, Rye)	8a-h	- NUTS	(Almonds, Walnuts, Cashews, Pecans, Brazil, Pistachio, Macadamia, Hazelnuts)
2	-	CRUSTACEANS	9	-	CELERY
3	-	EGG	10	-	MUSTARD
4	-	FISH	11	-	SESAME
5	-	PEANUTS	12	-	SULPHUR DIOXIDE / SULPHITES
6	-	SOYBEANS	13	-	LUPIN
7	-	MILK	14	-	MOLLUSCS

BEEF ORIGINS: FEATHERBLADE, SIRLOIN - IRELAND