

**FUNGHI DEGUSTAZIONE
DEGUSTATION**

650 per person

TROMBETTA (D, G)

Chips e ragu' ai funghi trombetta, parmigiano 36mesi, prezzemolo
Black trumpet mushroom ragout, 36 month aged parmigiano foam, parsley

PIOPPINI (S, D, SB)

Confit allo'olio aromatico, capasanta scottata, cipolla di tropea, perle di patate, brodo di funghi
Seared Hokkaido scallop, confit pioppini mushroom, tropea onion, potato pearl

PORCINI (D, N)

San massimo riserva al tartufo nero pregiato, funghi porcini, nocciole
Riserva san massimo risotto, perigord black truffle, porcini mushroom, piedmont hazelnut

FINFERLI (G, D, E, V)

Raviolo di castagne, finferli, crema di scorzanera, erbe aromatiche
Chestnut raviolo, girolles, salsify, aromatics herbs

SPUGNOLE (D, C)

Cervo al carbone vegetale, spugnole, frutti di bosco, salsa aromatica
Slow-cooked charcoal venison loin, morel mushroom, red currant aromatic jus

DESSERT (D, E)

Mousse al cioccolato al latte, mela caramellata, gelato ai funghi porcini
Dark chocolate mousse, caramelized apple, sponge, porcini ice cream

Vegetarian (V) Vegan (VG) Sustainable/locally sourced  Nuts (N) Dairy (D) Gluten (G) Seafood (S) Egg (E) Raw Food (R)
We should be delighted to assist you with detailed allergen information regarding all dishes & drinks on our menus.
All prices are in AED Dirhams inclusive of 7 %municipality fees, 10% service charge and 5 % value added tax.