



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

WELCOME HORS D'OEUVRE

BLANC DE BLANCS PERRIER - JOUËT

—
SCALLOP, CHERVIL ROOT AND PLANKTON MOUSSE
CURRANT, SALT SBRISOLONA PIE AND ITALIAN CAVIAR

BLASON ROSÈ PERRIER - JOUËT

TAGLIOLINI "SEN. CAPPELLI"
ASPARAGUS, "BIANCHETTO" TRUFFLE AND ORGANIC CRISPY YOLK

BLASON ROSÈ PERRIER - JOUËT

—
TBLUE FIN BALFEGØ TUNA AND SCAMPI
AVOCADO, SMOKED STRACCIATELLA AND BLOOD ORANGE SPHERE

BELLE EPOQUE '11 PERRIER - JOUËT

OR

"VAL RENDENA" BEEF FILLET
SPINACH, MASHED POTATOES, MOREL SAUCE AND BLACK TRUFFLE

BELLE EPOQUE '11 PERRIER - JOUËT

—
ROUND HAZELNUT FROM LANGHE, CARAMELIZED SESAME AND JIVARA

CARONI NAVY RUM REPLICIA 100TH ANNIVERSARY

TASTING MENU PERRIER - JOUËT € 215,00 PER PERSON

