



EVENT MENU

SERVED

AMOUSE BUCHE

Local bread, sundried tomato paste & olives

STARTER

Handmade mushroom ravioli, parmesan flakes, truffle oil & rocket

SALAD

Green and red leaves, cured Mani pork, citrus & parmesan flakes

MAIN

Slowly cooked pancetta, crispy bread crumbs, creamy celery root puree & red wine sauce

DESSERT

White caramelized chocolate, strawberry sauce and tea crumble

45 euros/person