

DA NOI IN
RISTORANTE

MENU À PARFUM
FEBRUARY 14TH

THE OLFACTORY NOTES INSPIRE EXQUISITE RECIPES, CRAFTED TO REFLECT LABSOLUE'S SIGNATURE FRAGRANCES, THE HOTEL PERFUME LABORATORY.

A GLASS OF BLANC DE BLANC FERRARI

309 TIMO (THYME)

SQUID JULIENNE, ARTICHOKE HEART AND THYME

201 ULIVO (OLIVE TREE)

OLIVE WOOD SMOKED BASIL RISOTTO WITH SCALLOPS

102 MANDARINO (TANGERINE)

STEAMED LOBSTER, CRISPY VEGETABLES AND AVOCADO, BERGAMOT AIR AND MANDARIN GEL

304 VANIGLIA (VANILLA)

CHESTNUT MOUSSE, CRUNCHY HAZELNUTS AND PINK CHOCOLATE FONDUE WITH VANILLA

€ 100

BEVERAGE NOT INCLUDED