

## GOURMET MENU

Duck foie gras powder with red berries

White asparagus with seaweed pesto and squid

Spring vegetables

Rabbit tortellini with carrot and chamomile scent

Red mullet with celery and caper sauce

Fillet of John Dory in liquorice crust on almond cream with lemon shrimps

Leg of lamb with goat cheese and broccoli

A fine selection of cheese from the trolley

Variation of coconut, banana and lime

Iced raspberry sphere on tea cream with crystallized raspberries

10 course menu

€ 260,00

or

Menu without the courses 'Red mullet', 'Selection of cheese'  
and 'Variation of coconut, banana and lime'

€ 225,00

## Appetizers

Carpaccio of scallops with smoked potato puff, asparagus and caviar

€ 69,00

Marinated red shrimp with white melon, herb pesto and hibiscus flower infusion

€ 57,00

Squid filled with pink shrimps on infusion of toasted shellfish with turnip tops

€ 52,00

Tartare of tuna with strawberries and rhubarb

€ 54,00

Char-grill scented veal sweetbreads on celeriac and black cabbage

€ 49,00

Composition of duck foie gras with chestnuts and figs

€ 55,00

## First courses

Creamed artichoke soup with steamed scampi and infusion of artichokes

€ 49,00

Deep-fried zucchini flower with caviar on shellfish and saffron consommé

€ 69,00

Fagottelli "La Pergola"

€ 49,00

Rabbit tortellini with carrot and chamomile scent

€ 49,00

Wholemeal "maccheroncini al ferretto" with red shrimps,

smoked aubergine coulis and croutons

€ 49,00

Spaghetti "cacio e pepe" with white shrimps marinated in lime

€ 49,00

Risotto with olive oil and grana padano, vegetables and scampi "in pinzimonio"

€ 56,00

## Main courses

Fillet of sea bass with fennel, orange and olives

€ 65,00

Turbot with asparagus and codium

€ 65,00

Lobster with red chicory and crisp lentils

€ 67,00

Pigeon with peanut-crust black salsify and port-scented snow

€ 59,00

Fillet of veal on corn cream

€ 59,00

Sirloin steak with vegetable textures

€ 98,00 (for two persons)

## Cheese

A fine selection from the trolley

€ 28,00

All fish served raw has been subject to blast chilling (Reg.CE 853/04)

Guests with allergies or dietary restrictions are kindly requested to refer to the service staff for assistance (EU Reg. 1169/2011)