

Il benvenuto dello chef

Amuse bouche

Ostrica bbq, Yin Zhen e aglio

Cervo, foie gras, ricci di mare e cedro

Tagliolini, rapa rossa e cacao

Tortelli, vitello, castelmagno e castagne

Cappone arrosto, tartufo, patate e n'duja

Avena, robiola e vaniglia

Cioccolato, whisky e caviale

Coccole finali

Il Veglione di San Silvestro

2025

Chef

—Anthony Genovese

Restaurant Manager

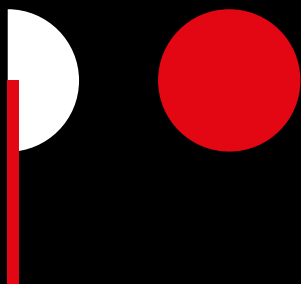
—Matteo Zappile


MICHELIN
2024

LES
GRANDES
TABLES
DU
MONDE



IL PAGLIACCIO



Chef's welcome

Amuse bouche

BBQ oyster, yin zhen and garlic

Venison, foie gras, sea urchins and cedar

Tagliolini, beetroot and cocoa

New Year's Eve 2025

Chef
—Anthony Genovese

Restaurant Manager
—Matteo Zappile

Tortelli, veal, castelmagno cheese and chestnut

Roast capon, truffle, potatoes and n'duja salami

Robiola cheese, oat and vanilla

Chocolate, whisky and caviar

The final cuddles



IL PAGLIACCIO

