Gigi

Saint-Valentin
260€ / personne

NET PRICE IN EUROS, SERVICE INCLUDED

Amuse-bouche

Truffle arancini

scallops with polenta and caviar

Starters

Beef carpaccio, aged Comté cheese, black truffle, hazelnut

Gambero Rosso carpaccio, caviar,

Gnocchi, baby artichoke, black truffle

Main courses

Caviar linguine

Sea bass fillet, fregola sarda fresh herbs, brown butter

Roasted veal chop, salsa verde, mushrooms and truffle

Dolci

Limone di Gigi

Desserts

Iced parfait, basil, raspberry, crunchy meringue

Gigi Bueno, gianduja chocolate, hazelnuts