

Antipasti

Tortino di Carciofi - 13

Artichoke pie served with fontina cream

Terrina d'Autunno -17

Beef terrine, with vegetables and prunes

Il piatto Gustoso

Uovo 63,5° - 17

Parisi's egg, topinambur cream, black truffle, foie gras shavings and crispy wafer

Primi Piatti

Riso in Cagnun - 17

Traditional Riso in Cagnone, with rice boiled and sauted in butter and sage and buttered Perch filet

Artichokes Carbonara - 19

Spaghettoni with sauted artichokes, egg yolk, pecorino cheese and a bit of curry powder

La Specialità

Tagliolini al Volo -17

Fresh homemade pasta with duck confit ragù, simmered with Elixir and orange aroma

Secondi Piatti

Beef filet Borducan Style - 35

Beef fillet with Borducan sauce

Beef cheek - 25

Slow cooked beef cheek, served with mashed Potatoes and veggie

Un piatto un po' Liberty

Daffy Duck è finito in Padella - 29

*Orange duck in Borducan style, roasted breast, cigars of confit thighs and its liver**

Menu del Folletto – 40

For organizational reasons, the menu will be served for the entire table

Terrina d'Autunno

Beef terrine, with vegetables and prunes

Tortelli delle Feste

Ripieni di cotechino serviti sul letto di lenticchie e nocciole sbriciolate

Beef cheek

Slow cooked beef cheek, served with mashed Potatoes and veggie

Panettone artigianale con lo zabaione all'Elixir

Dessert:

Assorted cheese plate-16

Desserts -8

For information about allergens, ask the waiters the menu containing all the indications.

**Fish destined to be consumed uncooked or almost uncooked has been subjected to the precautionary treatment in compliance with the CE Regulation 853/2004, attachment III, section VIII, chapter 3, letter D, point 3.*