



RISTORANTE BERTON
MILANO



Radicchio from Gorizia and Calvisius caviar

Lobster aspic with pistachio and orange

Beef tail ravioli, smoked broth and black cabbage

Moleca crab with puntarelle salad, lemon and parsley

Guinea fowl with savoy cabbage and chestnuts

Carrot and Citrus Fruit

Black Forest

Panettone

€ 195,00 per person, drinks not included

*Soft polenta, corn butter, Grana Padano cheese fondue
and white Alba truffle

€ 240,00 per person, drinks not included

2 courses with white Alba truffle

€ 300,00 per person, drinks not included

3 courses with white Alba truffle

€ 360,00 per person, drinks not included

WINE PAIRING

Francis Boulard – Blanc de Blancs Brut Nature 2018

Pierre Gerbais – Champagne L'Originale S.A.

Tarlant – l'Aérienne Prestige Rosè 2004

Laurent Perrier – Cuvée Harmony Demi Sec

€ 130,00 per person