Acquarello
Cucina del Sole

Christmas Chef's Table

Mario Gamba · 8 to 16 guests

A personal welcome in the kitchen with Champagne & an amuse-bouche,
followed by a seven-course menu.

Sample menu

Duck liver tiramisu
Celery · walnut · salad

Scallop
Champagne sauce · salmon roe

Agnolotti del plin
Artichokes · black truffle

Sea bass fillet
Wild-caught · mustard seed sauce · pointed cabbage · carrots

Earl Grey sorbet
Candied bergamot

Veal fillet
Morel risotto · sherry sauce

Transparent orange ravioli
Mandarin sorbet

Mario Gamba will adapt the menu to your preferences,
for example without fish or without meat.

Wine pairing is additional, with the selection and price agreed individually.
Premium wines and an alcohol-free pairing are available on request.

Date and price on request

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