

BUSS°LA



MAISON MORAND

PARIS

Insalata di parma

Brie de Meaux AOP (soft cow milk) P, D

Melon, green leaves and honey mustard dressing

Wine Pairing: Atto Primo Sparkling Rosé

Barbabietola e pistacchio

Chabichou du Poitou AOP N, M, D

Heirloom beets & pistachio

Wine Pairing: Château St Michelle Chardonnay

Risotto al tartufo

Parmigiano Reggiano 24 months (hard cow milk cheese) D

Truffle risotto with parmesan

Wine Pairing: Château St Michelle Syrah

Anatra e frutti rossi

Hercule (sheep & goat milk cheese) D

Duck breast, raspberry, celeriac and vanilla duck jus

Wine Pairing: Penfolds Autumn Riesling

Mini tartelletta alla mela

Gorgonzola à la cuillère (blue cheese cow milk) D, G, E

Apple tart with gorgonzola

Wine Pairing: La Planta Arzuaga



BUSSOLA

Cheese & Grape Pairing