RISTORANTE BERTON
MILANO

MENU di Natale

Celeriac, rosemary oil and Calvisius Caviar Tradition Royal

Grilled artichoke, Bernese and vegetable sauce

Risotto, fish soup and black cabbage

Grilled eel, beetroot and Campari

Guinea fowl stuffed with herbs and potato mousse

Possibility of addition
Soft polenta, corn butter, Grana Padano fondue and white truffle (4 g)
(Surcharge indicated based on market price)

Pumpkin, carrots and citrus broth
Pumpkin, caramel and sage oil

Gianduia and pomegranate tartlet

Chef Berton's artisan panettone with Marsala cream

€ 240,00 p.p. (drinks not included)

WINE PAIRING OFFER

Bruno Paillard – Champagne N.P.U. 2004
Domaine Vacheron – Sancerre Guigne Chevres 2022
Biondi Santi – Brunello di Montalcino 2019
Maculan – Torcolato 2022

€ 140,00 p.p.