



RISTORANTE BERTON
MILANO

MENU
Vigilia^{di} Natale



Trasimeno beans, sea urchins, clams, thyme oil and plankton

Potatoes, black cabbage and fish soup

Duck tortelli in broth flavoured with Nonino grappa

Roast turbot, red radicchio and citron

Venison, tubers, roots, chestnuts and currants

Possibility of addition

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

Tangerine and tangerine

Persimmons and chocolate

Chef Berton's artisan panettone with Marsala cream

€ 200,00 p.p. (drinks not included)



WINE PAIRING OFFER

Henriot – Champagne Hemera 2008

Frank Cornelissen – Munjebel Bianco Vigne Alte 2021

Poderi Aldo Conterno – Barolo Bussia 2020

William Brogioni – Nettare degli Dei 2020

€ 120,00 p.p.