

DERBY Grill

ristorante

White Truffle Special

White truffle on Low temperature cooked free-range Valtellina organic egg,
potato and Bitto cheese fondue
(€ 33, with 3 g)

Rich “Riserva San Massimo” carnaroli risotto,
white truffle and rabbit kidney
(€ 40, with 4 g)

Fillet of Fassona with hazelnuts and white truffle
Browned Avezzano potato
Braised leek
Roman cabbage with salt crystals
(€ 59, with 5 g)

Autumn: tangerine, chestnut and pumpkin
(€ 13)

Coffee and friandises

Full menu
€ 145
(beverage not included)

*Any addition of truffle will be calculated on the basis of € 5 per gram
The Maitre d'Hotel will be glad to suggest optimal combinations with dishes,
with wines from our selection of wine cellars.*