TASTING MENU

Amuse bouche

Banfi Brut Metodo Classico

Tartare of beef from the Poggio Stenti farm, chicken liver pâté with Florus, crisp brioche bread and bell pepper ketchup (1,3,7,9,10)

Fontanelle Chardonnay 2022

Asparagus ravioli, cave-aged pecorino foam and spring truffle (1,3,7)

Poggio alle Mura Rosso di Montalcino 2021

Val d'Orcia lamb duo, artichoke, peas and Brunello jus (6,7,9)

Poggio alle Mura Brunello di Montalcino 2018

Ricciarello egg, pears, Montalcino saffron and colomba cake ice cream (1,3,5,7,8)

Florus Moscadello di Montalcino 2019

Petits fours

4-course tasting menu 110 € - with wine pairings 150 €

RELAIS & CHATEAUX