

Always available

RISOTTO	60
ham extraction, Oscietra caviar, gratinated bone marrow	
COD	40
smoked, stuffed mushrooms, mussel water sauce	
CHICKEN	40
pochè, Pleurotus stewed with Moscato d'Asti, savory zabaglione	
COCONUT	20
rice foam, cold coconut, lime caramel, geranium jelly	

Prices are expressed in euros

TRADITION

TARTARE

foie gras cream, mushroom reduction infused with hay, crunchy cep

30

TAJARIN

chicken liver terrine, Barolo vinegar jelly

30

SWEETBREAD

glazed, parsley cream, capers, anchovies jus

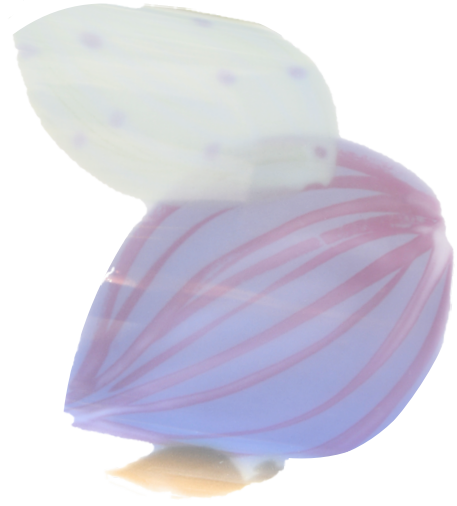
45

HAZELNUT

iced cream, crunchy caramel coffee

20

110



FRE

ASPARAGUS

white, fondant apple with madagascar vanilla, buttermilk and elderberry vinaigrette

35

TROUT

glazed with vinegar and horseradish, green fennel salad, almond dressing and smoked fish roe

30

MOREL MUSHROOM

braised, seasoned Plaisentif, wild garlic foam

28

RISOTTO

in barigoule, filled artichoke, steamed lard

35

PLIN

crispy sweetbreads, milk onion, dehydrated brewer's yeast

35

LAMB

- saddle with the scent of Tonka bean and creamy celeriac
- lamb shoulder in potato crust and lamb skewer

60

CITRUS FRUITS

aspic infused with fresh pollen, herbal sorbet

20

150

WINE PAIRING

4 GLASSES 70

7 GLASSES 100

**Minimum spending: 100€/pax,
excluded beverage**

We kindly ask you to inform our staff of any allergies and/or intolerances. The FRE Restaurant will not be responsible for allergic reactions to any foods not previously communicated. The allergen book will be available for you to consult.