BENCOTTO

TARTUFO BIANCO D’ALBA

Gourmet's Partner
聯馥食品

Alba White Truffle| Tasting Menu
Tuber Magnatum Pico

APERITIVO
開胃小點

ANIMELLE IL QUINTO QUARTO
Crispy AUS sweetbreads, Cime di rapa kale salad, quinoa, corn
澳洲小牛胸腺、甘藍沙拉、黎麥、玉米

SOFFICE D'UOVO
Organic soft poached egg, taleggio cheese, watercress, cauliflower, walnut bread
有機水波蛋佐塔雷吉歐乳酪、水田芥、白花椰菜、核桃麵包

GNOCCHI DI ZUCCA E CASTAGNE
Pumpkin gnocchi with chestnut and Grana Padano cheese
義式南瓜麵疙瘩、栗子、格拉娜帕達諾乾酪

TIMBALLO DI ANATRA
Yilan duck leg timballo with parsnip, figs, apricots and blueberry sauce
油封宜蘭鴨腿千層酥、防風草、無花果、杏桃藍莓醬

PERA E CIOCCOLATO
Chocolate mousse, cinnamon candied pear, and Jiuniang Gelato
巧克力慕斯、糖漬肉桂西洋梨、酒釀冰淇淋

PICCOLA PASTICCERIA
餐後小點

$6,888

All menu items don't contain genetically modified soy bean or corn, non-GMO. 所有菜餚皆不含基因改造大豆或玉米。
For special dietary requests please ask your server. 若您有任何飲食上的特殊需求，務必請事先告知我們的服務人員。
Prices are in Taiwan dollars, inclusive of applicable government taxes and subject to a 10% service charge. 以上所有價格為新台幣含稅價格，外加 10% 服務費。

All dish prices are inclusive of 3 grams of white truffle.
所有價位均包含現刨白松露 3 公克

ANIMELLE IL QUINTO QUARTO $2,080
Crispy AUS sweetbreads, Cime di rapa kale salad, quinoa, corn
澳洲小牛胸腺、甘藍沙拉、黎麥、玉米

SOFFICE D'UOVO $2,080
Organic soft poached egg, taleggio cheese, watercress, cauliflower, walnut bread
有機水波蛋佐塔雷吉歐乳酪、水田芥、白花椰菜、核桃麵包

RISOTTO E TARTUFO $2,980
Risotto Acquerello with Alba white truffle
白松露燉飯

TAJARIN AL TARTUFO $2,980
Typical home made Piedmont fresh pasta with Alba white truffle
經典皮耶蒙特白松露義大利麵

GNOCCHI DI ZUCCA E CASTAGNE $1,800
Pumpkin gnocchi with chestnut and Grana Padano cheese
義式南瓜麵疙瘩、栗子、格拉娜帕達諾乾酪

TIMBALLO DI ANATRA $2,380
Duck leg timballo with parsnip, figs, apricots and blueberry sauce
油封宜蘭鴨腿千層酥、防風草、無花果、杏桃藍莓醬

PERA E CIOCCOLATO $1,800
Chocolate mousse, cinnamon candied pear, and Jiuniang Gelato
巧克力慕斯、糖漬肉桂西洋梨、酒釀冰淇淋

Shaved tableside -Surcharge per gram $500
桌邊現刨白松露-每公克$500