



RINALDI WINE DINNER
17TH SEPTEMBER 2026

APERITIF

BETTERAVES MARINÉES
Marinated Beetroot

SALADE DE MAÏS ET POMME-GRENADE
Sweet Corn Salad with Pomegranate and Herbs

TARTINE – BURRATA ET TOMATES
Burrata and Tomato Toast

NV Frederic Savart L'Ouverture 1er Cru Blanc de Noirs Extra Brut

COURSE 1

SALADE DE LENTILLES VERTES
Green Lentil Salad with Apple and Burnt Tomatoes

CARPACCIO DE BŒUF
Cured Sirloin with Pickle Dressing

1987 Giuseppe Rinaldi Barolo

COURSE 2

SALADE DE MAGRET DE CANARD FUMÉ
Smoked Duck Breast Salad with Orange and Pomegranate Molasses

2005 Giuseppe Rinaldi Barolo Brunate-Le Coste

COURSE 3

COQUELET AU CITRON CONFIT
Marinated Baby Chicken

2007 Giuseppe Rinaldi Barolo Cannubi San Lorenzo-Ravera

COURSE 4

RIGATONI AUX GIROLLES
Homemade Rigatoni Pasta with Girolles Mushrooms

2000 Giuseppe Rinaldi Barolo Brunate-Le Coste

COURSE 5

BIFTECK D'ALOYAU
Black Onyx T-Bone Steak

GRATIN DAUPHINOIS
Potato Gratin

2003 Giuseppe Rinaldi Barolo Cannubi San Lorenzo-Ravera

SELECTION OF CHEESE
Parmigiano-Reggiano/ Pecorino / Gorgonzola Dolce

DESSERT

GÂTEAU AU FROMAGE FRAIS
Vanilla Cheesecake with a Berry Compote

Each dish is served when it's ready

