

Menu à la carte

Cardoncello grown in cave, mushroom stock and crème fraîche - 30

Marinated beef tongue, green sauce and grilled chanterelles - 30

Raw tuna, sour cherry gazpacho and fig leaves - 35

Burnt wheat tortelli, roasted tomato and Fomai de Mut cheese - 30

Smoked risotto, bay and sheep tartare - 35

Spaghettone Monograno Felicetti, oysters and sour butter - 38

Potato millefeuille, watercress sauce and goat cheese - 35

Charcoal grilled pigeon, plums and herbs - 45

Dry aged fish, beurre blanc and lovage - 40

Coffee icecream, beeswax and lemon - 18

Corn crème brulée and rosemary ice cream - 18

Pine nut namelaka, pine sorbet and apple - 18

Cacao Crudo creamy chocolate and strawberry grape - 18

Selection of cheeses, mustard and cocoa bread - 25

Whole wheat flour bread, tomato pan brioche and whipped oil - 5 p.p.

Many of the vegetables and herbs on the menu are of our production

A la carte - least 2 courses for person



Tasting menu

9-course tasting menu chosen by chefs 140

7-course tasting menu

110

Whitefish, lake fish egg sauce and dill
Cardoncello mushroom, mushroom jus, crème fraîche
Smoked shellfish, pepper and tarragon
"Sorpresine" pasta, finger lime, Gran Gessato cheese and pork loin
Duck, rice vinegar and plum
Watermelon and Tajin
Cacao Crudo creamy chocolate, strawberry grape and pine

Smoked risotto, bay leaves powder and sheep tartare - 35

Chef's signature dish can be added

7-course vegetarian tasting menu

105

Cucumbers, shoyu, yogurt and celery
Cardoncello mushroom, mushroom jus, crème fraîche
Vegetable tripe
Cold "capellini" pasta, hazelnut tamari and chili
Potato millefeuille, watercress sauce and goat cheese
Watermelon and Tajin
Coffee icecream, beeswax and lemon

Pairing

Wine pairing 7 glass for 9-course tasting menu - 80 Wine pairing 5 glass for 7-course tasting menu - 70

Pairing of juices and kombuchas for the 9-course tasting menu - 65 Pairing of juices and kombuchas for the 7-course tasting menu - 55