



## *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

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Fermented cep risotto, black garlic and hops - 30

Roe deer tortelli, chestnuts and red wine - 35

Spaghettoni Monograno Felicetti, oysters and sour butter - 38

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Red chicory, samphire miso and orange - 35

Charcoal grilled pigeon, quince and herbs - 45

Dry aged fish, beurre blanc and lovage - 40

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Coffee icecream, beeswax and lemon - 18

"Cacao Crudo" creamy chocolate, pomegranate and sage - 18

Quince, barley coffee caramel and strawberry tree fruit - 18

Cep ice cream, chickpeas and clementines - 18

Selection of cheeses, mustard and cocoa bread - 25

Whole wheat flour bread, 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

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### ***7-course tasting menu***

110

Whitefish, lake fish egg sauce and dill

Cardoncello mushroom, mushroom jus, crème fraîche

Shellfish, pumpkin, chicory and lemongrass

Roe deer tortelli, chestnuts and red wine

Duck, rice vinegar and quince

Ginger, pumpkin and sage

Cep ice cream, chickpeas and clementines

Smoked risotto, bay leaves powder and sheep tartare - 35

*Chef's signature dish can be added*

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### ***7-course vegetarian tasting menu***

105

Pumpkin, cashew and parsley

Cardoncello mushroom, mushroom jus, crème fraîche

Lentils, potatoes and crusco pepper

Fermented cep risotto, black garlic and hops

Red chicory, samphire miso and orange

Ginger, pumpkin and sage

Coffee icecream, beeswax and lemon

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### ***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

The tasting menu are for all the table