



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

Fermented cep risotto, black garlic and hops - 30

Roe deer tortelli, chestnuts and red wine - 35

Spaghettone Monograno Felicetti, oysters and sour butter - 38

Red chicory, samphire miso and orange - 35

Charcoal grilled pigeon, quince and herbs - 45

Dry aged fish, beurre blanc and lovage - 40

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

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

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

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

Business Lunch Menu

60

Cardoncello grown in cave, mushroom stock and crème fraîche
Smoked risotto, bay leaves powder and sheep tartare
"Cacao Crudo" creamy chocolate, pomegranate and sage

Amuse-bouche, bread and petit-four included

Vegetarian option available

Lunch menu is available for lunch on Fridays in December 2025