



## *Menu à la carte*

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

Marinated beef tongue, green sauce and truffle - 30

Raw tuna, cashew and dill - 35

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Fermented cep risotto and black garlic - 30

Wild boar tortelli, chestnuts and red wine - 35

Spaghettone Monograno Felicetti, oysters and sour butter - 38

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Jerusalem artichoke, truffle and hazelnut tamari - 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

Crustaceans, pumpkin and chicory

Wild boar tortelli, chestnuts and red wine

Grilled duck and spiced 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

Chard ravioli in onion broth

Cardoncello mushroom, mushroom jus, crème fraîche

Spaghetino with rose hip emulsion

Fermented cep risotto and black garlic

Jerusalem artichoke, truffle and hazelnut tamari

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

### *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*