



Menu à la carte

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

Marinated beef tongue, green sauce and truffle - 35

Blue lobster, bèarnaise and Timut pepper - 40

Fermented cep risotto and black garlic - 30

Wild boar tortelli in broth - 35

Spaghettone Monograno Felicetti, oysters and sour butter - 38

Jerusalem artichoke, truffle and hazelnut tamari - 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, sour cherry and peanut ice cream - 18

Caramelised vanilla and milk cream, bitter orange - 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

Crustaceans, pumpkin and chicory

Wild boar tortelli in broth

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

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

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, sour cherry and peanut ice cream

Amuse-bouche, bread and petit-four included

Vegetarian option available

The business lunch is available on Mondays at lunchtime