



Menu à la carte

Cardoncello, mushroom jus and crème fraîche - 30

Raw beef, cardamom and salted eggnog - 35

Squid, caper leaf and fermented lemon - 35

Fermented cep butter risotto and black garlic - 35

Wild herbs tortelli, smoked sauce and lake fish eggs - 35

Spaghettono Monograno Felicetti, oysters and sour butter - 38

Jerusalem artichoke, truffle and hazelnut tamari - 35

Three-steps pigeon and cornelian cherries barbecue - 45

Dry aged fish and Timut pepper bearnaise sauce - 40

Coffee ice cream, beeswax namelaka and lemon - 18

“Cacao Crudo” creamy chocolate 80%, wild black cherry and woodruff 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

Raw whitefish, pil pil and dill
Cardoncello, mushroom jus, crème fraîche
Crustaceans, pumpkin and chicory
Wild boar tortelli in broth
Grilled duck matured in koji
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 jus, crème fraîche
Spaghettino with rose hip emulsion
Fermented cep butter risotto and black garlic
Jerusalem artichoke, black 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, mushroom jus and crème fraîche
Smoked risotto, bay leaves powder and sheep tartare
Caramelised vanilla and milk cream, bitter orange

Amuse-bouche, bread and petit-four included

Vegetarian option available

The business lunch is available on Mondays at lunchtime