



## *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

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Wild garlic risotto, kefir and unripe peaches - 35

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

Spaghettone Monograno Felicetti, oysters and sour butter - 38

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Stuffed morels, curried potato and parsley - 35

Three-steps pigeon and cornelian cherries barbecue - 45

Dry aged fish and Timut pepper bearnaise sauce - 40

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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

Pea sorbet, strawberry extract and vanilla - 18

Selection of cheeses, mustard and cocoa bread - 25

Whole wheat flour bread, focaccia 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*



**9-course tasting menu chosen by chefs**

140

**Pairing**

Wine pairing 7 glass for 9-course tasting menu - 80

Pairing of juices and kombuchas for the 9-course tasting menu - 65

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**7-course tasting menu**

110

Raw whitefish, dill and fermented white asparagus

Cardoncello, mushroom jus, crème fraîche

Crustaceans, peas and citron

Rabbit tortelli, mussels and parsley

Charcoal-grilled bavette, rosehip bbq

Lemon, cardamom and capers

Pea sorbet, strawberry extract and vanilla

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*Chef's signature dish can be added*

Smoked risotto, bay leaves powder and sheep tartare - 35

*Additional intermezzo can be added*

Blue cheese bottoni, apple and hibiscus - 15

**7-course vegetarian tasting menu**

105

Herbs emulsion and fermented lemon

Cardoncello, mushroom jus, crème fraîche

Roasted escarole, almond tamari and black garlic

Wild garlic risotto, kefir and unripe peaches

Stuffed morels, curried potato and parsley

Ginger, pumpkin and sage

Lemon, cardamom and capers

**Pairing**

Wine pairing 5 glass for 7-course tasting menu - 70

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*