



Menu à la carte

Cardoncello, mushroom jus and crème fraîche - 30

Raw beef, cardamom and salted eggnog - 32

Squid, caper leaf and fermented lemon - 35

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

Stuffed morels, curried potato and parsley - 38

Three-steps pigeon and cornelian cherries barbecue - 45

Dry aged fish and Timut pepper bearnaise sauce - 40

Tarragon chiboust, Andaliman pepper and yuzu ice cream - 18

80% dark chocolate cremoso, green curry and lime ice cream - 18

Pine nuts, fir molasses and pine shoots - 20

Fig leaf ice cream, rhubarb and peanuts - 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

7-course tasting menu

110

Raw whitefish, dill and fermented white asparagus

Cardoncello, mushroom jus, crème fraîche

Smoked oyster, mountain pine and peas

Rabbit tortelli, mussels and parsley

Charcoal-grilled bavette, rosehip bbq

Pea sorbet, strawberry and tonka bean

Tarragon chiboust, Andaliman pepper and yuzu ice cream

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

Pea sorbet, strawberry and tonka bean

Fig leaf ice cream, rhubarb and peanuts

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

Tarragon chiboust, Andaliman pepper and yuzu ice cream

Amuse-bouche, bread and petit-four included

Vegetarian option available

The business lunch is available on Mondays at lunchtime