



Tasting menu

9-course tasting menu

chosen by chefs

140

7-course tasting menu

110

Raw whitefish, dill and fermented cashew
Cardoncello mushroom, mushroom jus, crème fraîche
Kingfish, chamomile and pistachios
Tuna bottoni, oxidised tomato and lovage
Charcoal-grilled duck and hoisin sauce
Fermented lemon ice cream and capers
Corn crème brulée and rosemary ice cream

7-course vegetarian tasting menu

105

Cherry tomatoes, bread miso and tomato kimchi
Cardoncello mushroom, mushroom jus, crème fraîche
Yellow zucchini mille-feuille, scapece and caciocavallo
Herbs tortelli, smoked kefir and arugula
Bell pepper, black garlic and hazelnuts
Fermented lemon ice cream and capers
Milk and vanilla tart, raspberry and bell pepper sorbet

Intermezzo to the tasting menu

Blue cheese bottoni, apple and hibiscus - 15

9-course menu pairing

7 glasses wine pairing - 85

7 glasses kombuchas and juices pairing - 70

7-course menu pairing

5 glasses wine pairing - 75

5 glasses kombuchas and juices pairing - 60

The tasting menu are for all the table



*All dishes from the tasting menu may be ordered à la carte,
with a minimum of two courses per person.*

Starters and first courses - 35

Main courses - 40

Selection of cheeses, mustard and cocoa bread - 25

Whole wheat flour bread, pan brioche and whipped oil - 5 p.p.

Chef's signature dishes

Also available as additional courses for the tasting menus

Smoked risotto, bay leaves powder and sheep tartare - 35

Spaghettoni Monograno Felicetti, oysters and sour butter - 40

Three-steps grilled pigeon - 48

Desserts

Corn crème brûlée and rosemary ice cream - 18

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

Pine nuts, fir molasses and pine shoots - 20

Milk and vanilla tart, raspberry and bell pepper sorbet - 18

Business Lunch Menu

60

Cardoncello, mushroom jus and crème fraîche

Smoked risotto, bay leaves powder and sheep tartare

Corn crème brûlée and rosemary ice cream

Amuse-bouche, bread and petit-four included

Vegetarian option available

The business lunch is available on Mondays at lunchtime