

Starters

Dew Pearls ✨ • vegetables, seasonal leaves and roots, served with their dressing in different textures

22,00 euros taste 16,00 euro

The red prawn spreads out ✨ • on a poached egg and a mushroom sauce

25,00 euros taste 18,00 euro

Intensity of tuna • tuna served with a salty biscuit, Guacamole sauce and Umeboschi plums

25,00 euros

Tea Time ✨ • sea bass tartare on a green tea mousse. And a licorice taste

25,00 euro taste 18,00 euro

Pineapple, "Passito wine", foie gras escalope

24,00 euros

Autumn/winter collection ✨ • burrata cheese bites dressed by scampi, salmon roe and ginger infusion

25,00 euros

Earth mother praise • herbs pie, trevisan chicory and truffle

25,00 euros

Main courses

Crustaceans ✨ • in the filling and inside cannelloni cooked with their water.

And with gorgonzola sauce

25,00 euros taste 18,00 euro

Under the sea ✨ • herrings and sea walnut between dumplings with cuttlefish ink.

Filled of soft cheese

25,00 euros taste 18,00 euro

Green planet • large raviolo with leeks and quail egg and truffle

22,00 euros taste 16,00 euro

Sour tortello • filled of goat cheese. With sweetbread and black garlic sauce

22,00 euros taste 16,00 euro

Flavours crossroad • canvas spaghetti with pepper and marinated anchovies

22,00 euros taste 16,00 euro

Fish main courses

*Missing summer * • sea bass tenderloin with potatoes pie, olives, capers and confit tomatoes from our vegetable garden*

35,00 euros

*The mullet * • clams and their sauce and land snails*

35,00 euros

*Saltcod cooked traditionally * • with white cornmeal and ... pica sö (anchovies, garlic and parsley)*

35,00 euros

Meat main courses

*Gold calf * • braised cheek with red wine and spices, served with turnip and carrots*

30,00 euros

*Savoy cabbage & pork cooked in LoRo way * • with baked bacon and after glazed and candied citrus fruits*

30,00 euros

The deer's roar • sirloin served with apple sauce, currant and pinot nero sauce

35,00 euros

Dessert

*Around the world **

the fruits and their sorbets: seasonal, but also from the world and in different consistencies

Balance games

chocolate bavarian, oil powder, salt in contrast and sugar wafer

Peanuts fondant

with a salty biscuit, panna cotta and caramel cream

*Party vibe **

white chocolate and rhum puffed cream , candied oranges, crumbled nougat and green tea

In front of the fireplace

puff-pastry cornet filled of chestnut, ginger ice cream and grappa water ice

*16 € each
Recipe without gluten*

Great tasting

*Dew Pearls **

vegetables, seasonal leaves and roots, served with their dressing in different textures

*Tea Time **

sea bass tartare on a green tea mousse. And a licorice taste

*Crustaceans **

in the filling and inside cannelloni cooked with their water. And with gorgonzola sauce

*Under the sea **

herrings and sea walnut between dumplings with cuttlefish ink. Filled of soft cheese

*The mullet **

clams and their sauce and land snails

Sour tortello

filled of goat cheese. With sweetbread and black garlic sauce

The deer's roar

sirloin served with apple sauce, currant and pinot nero sauce

*Around the world **

the fruits and their sorbets: seasonal, but also from the world and in different consistencies

90 € per head. Possibility of wine pairing 50 €

Land tasting

Earth mother praise

herbs pie, trevisan chicory and truffle

Sour tortello

filled of goat cheese. With sweetbread and black garlic sauce

*Gold calf **

braised cheek with red wine and spices, served with turnip and carrots

In front of the fireplace

puff-pastry cornet filled of chestnut, ginger ice cream and grappa water ice

70 € per head. Possibility of wine pairing 25 €

Sea tasting

*Tea Time **

sea bass tartare on a green tea mousse. And a licorice taste

*Crustaceans **

in the filling and inside cannelloni cooked with their water. And with gorgonzola sauce

*The mullet **

clams and their sauce and land snails

Balance games

chocolate bavarian, oil powder, salt in contrast and sugar wafer

70 € per head. Possibility of wine pairing 25 €