

Great Tasting

Vegetable garden on parade *

Deep waters *

The salmon's long trip

Earth Mother *

The S. Peter's miracle *

The internals *

Under a mantle of feather *

Rose petals and nectar of strawberries *

Sweet cuddles

90 € per head. Possibility wine pairing 40,00 €

Land Tasting

The welcome from the kitchen

Earth Mother *

Among soft meets

Tender and perfumed entrecôte *

Earth, sweet earth *

Sweet cuddles

70 € per head. Possibility wine pairing 25,00 €

Sea Tasting

The welcome from the kitchen

Prawns and Lavender

Into the sea

Green! *

Mille-feuille of green tea

Sweet cuddles

70 € per head. Possibility wine pairing 25,00 €

* Recipe gluten free

Starters

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

24,00 euro taste 20,00 euro

Deep waters * • false spaghetti with seafood and fishes eggs

24,00 euro taste 18,00 euro

Prawns and Lavender • tartar of pink prawn enclosed in a crunchy puff-pastry cornet on a cream of green pea and a lavender meringue

22,00 euro

Vegetable garden on parade * • seasonal, fresh and crunchy vegetables in different consistencies among flowers, colours and a citronette sauce with balsamic vinegar

22,00 euro

Earth Mother * • soft egg cooked at low temperature on a chickpea cream, truffle, crisp wafer of cornmeal polenta

20,00 euro

Peaches, "wine Passito", escalope of foie gras

24,00 euro

Main courses

The salmon's long trip • on an italian spaghetti of hemp, a cream of cauliflower and the crisp bacon

24,00 euro taste 20,00 euro

Into the sea • herrings and coconut of sea among dumplings with squid ink filled of soft cheese

24,00 euro taste 10,00 euro

Among soft meets • cannelloni filled of duck, the vegetables, the mustard

24,00 euro

At snail's step • dumplings with pumpkins and scampi. Stuffed with cheese, herring eggs and bouillabaisse sauce

20,00 euro taste 20,00 euro

Fish main courses

The S. Peter's miracle ✨ • the fish is cooked at low temperature with a false tomato and a potatoes terrine

35,00 euro

Green! ✨ • sea bass among legumes and an infusion of ginger and herbs

35,00 euro

Meat main courses

The internals ✨ • sweetbreads served with a black garlic cream, mustard in grains and black tuber

28,00 euro

Tender and perfumed entrecôte ✨ • lamb entrecôte with herbs and onion au gratin

33,00 euro

Under a mantle of feather ✨ • the pigeon with carrots and foie gras

38,00 euro

The cheeses

Selection of cheeses from Bergamo ✨

20,00 euro (recipe gluten free)

*The "Parmigiano Reggiano" Cheese Red Cows ✨
with 48 months maturing and the quinces*

18,00 euro (recipe gluten free)

Dessert

*Around the world **

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

*Rose petals and nectar of strawberries **

on a bavarian and its sorbet

Mille-feuille of green tea

among the layers in a custard and its sorbet that accompanies it

*Earth, sweet earth **

refreshing and vegetal dessert made of carrots cream, ginger sorbet and white chocolate, meringue tiles and broad beans of cocoa

*Dreaming Caribbean **

chocolate and rum cream enclosed in a sphere of raspberry, ganache cream of mango and its sorbet

16 € each