

## Land tasting

### Praise of earth mother:

Savoury pie with leeks, truffle and Morbier sauce

### Around the fire:

Ravioli with sour cheeses served with shank of veal

### The duck's autumn:

its chest accompanied by trevisan salad

### Banana crunchy nougat:

Puff-puistry cornet accompanied by a fruth of cognac

65 € per head

Possibility of wine pairing

25 €

## Sea tasting

### Intensity of tuna:

Tuna served with a salty biscuit, Guacamole sauce and Umeboschi plums

### Change of identity:

Dumplings with pumpkins and scampi. Stuffed with cheese, herring eggs and bouillabaisse sauce

### In sweet waters: \*

Fario trout's fillet accompanied by onion au gratin

### Dreaming Caribbean:

Cream of cream and chocolate enclosed in a raspberry ball, ganache with mango and its sorbet

65 € per head

Possibility of wine pairing

25 €

## Great Tasting

The salt cod lays out: \*

on a chickpea cream with Spirulina seaweed

Change of identity: \*

dumplings with pumpkins and scampi. Stuffed with cheese, herring eggs and bouillabaisse sauce

Marine ... Truffles: \*

spaghetti with black garlic, nuts and finger lime

In sweet waters: \*

fario trout's fillet accompanied by onion au gratin

The meeting:

the sea snails meet land snails, on a celeriac cream, the artichokes and the beer mousse

The pigeon shows its features: \*

the chest and the thighs... with confit duck and balsamic vinegar

## World tour: \*

The fruits and their sorbets, of season and also from the world and in different consistencies

85€ per head

Possibility of wine pairing

## Restaurant menu'

### Starters:

#### Intensity of tuna:

Tuna served with a salty biscuit, Guacamole sauce and Umeboschi plums

20,00 € taste 14,00

#### The salt cod lays out: \*

on a chickpea cream: with Spirulina seaweed

20,00 € taste 14,00

#### Mousse of shellfish: \*

served naked in a tartare and as a purée ... but always crustaceans

20,00 € taste 14,0

## The meeting:

the sea snails meet land snails, on a celeriac cream, the artichokes and the beer  
mousse

18,00 € taste 12,00

## Praise of earth mother:

savoury pie with leeks, truffle and Morbier sauce

20,00 €

## Duck confit and cardamom: \*

the duck terrine, the deer entrecôte steak and candied apples

22,00 €

## Pasta and risotto:

### Marine ... Truffles:

spaghetti with black garlic, nuts and finger lime

20,00 € taste 14,00

## The Chef's trial:

rice cooked with tomato's water accompanied by best comings of the market

20,00 €

## Around the fire:

ravioli with sour cheeses served with shank of veal

20,00 € taste 14,00

## Change of identity:

dumplings with pumpkins and scampi. Stuffed with cheese, herring eggs and bouillabaisse sauce

20,00 € taste 14,00

## Casoncelli in their way:

with quinces

18,00 € taste 12,00

## Fish main courses:

In sweet waters: \*

fario trout's fillet accompanied by onion au gratin

25,00 €

I had fresh fish: \*

from the daily market, the fillet of best kinds of fish

30,00 €

Sole ... With turban:

stuffed with bitter herbs

30,00 €

## Meat main courses:

The duck's autumn: \*

its chest accompanied by trevisan salad

25,00 €

Capers, what a veal! \*

The entrecôte served with caper's leaf

25,00 €

The pigeon shows its features: \*

the chest and the thighs... with confit duck and balsamic vinegar

28,00 €

## Cheeses:

the excellency of cheeses selection from Bergamo of fresh goat's cheeses, blue-cheeses until the aged ones, but always from Val Brembana

20,00 €

## Dessert

Expression of pink grapefruit:

Sweetness at layers and candied celery



## Banana crunch nougat:

Puff-puistry cornet accompanied by a fruth of cognac

End meal: \*

Soft yogurt mousse, essence of beetroot, cherries with red wine and their sorbet

World tour: \*

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

Dreaming Caribbean:

Cream of chocolate in a raspberry ball, ganache with mango and its sorbet

Chestnut bittersweet:

With a base of salty biscuit and water ice of grappa

15 € each

Recipe without gluten \*



P. P.