

Grand Tasting Menu

Oyster *

green apple and tapioca. Vodka granita

Alpine echoes

crispy cannolo with Arctic char, a spray of balsamic vinegar and sour cream

Langoustine illusion *

false shellfish ravioli served in a shellfish bisque, with raspberries

A Fantasy of Mussels *

mussels filled with burrata cheese on a cream of beans

In celebration of vegetables *

various forms and consistencies of cabbage and cauliflower. Quail egg and bacon dust

Oriental-style veal *

veal tongue, anchovies, ginger gelatine and sweet and sour sauce

The Deer *

sirloin served with pears, currants and a juniper sauce

Tourbillon of citrus fruits * ✓

a whirl of fruits and fruit sorbet

100.00 euro per person, wine pairing 40.00 euro

Meat tasting menu

Love nest ✓

onion gratin, truffle and chilled parmesan cheese sauce

In the woods * ✓

gnocchi filled with ricotta, porcini mushrooms, clay, and a parmesan cheese infusion

Beneath the feathers

guinea-fowl stuffed with foie gras and amaretti, served with chestnuts and trevisano radicchio

Stardust *

walnut spheres filled with gorgonzola, pear and gin granita

70.00 euro per person,
wine pairing 30.00 euro

Fish tasting menu

Deep waters *

false tagliatelle with seafood and fish roe

The slumber of the prawn

on a soft ricotta lasagna

Monkfish swathed in a cloak of olives *

with fennel and a fennel cream

to the Tropics! *

mango ravioli with various preparations of tropical fruits

75.00 euro per person,
wine pairing 30.00 euro