

À LA CARTE MENU

Mille Feuille

Lavage, fig, pistacchio and cucumber milk

Summer veal sweetbread

with green tomatoes, plums and Choron sauce

Grilled Val di Fiemme trout with fir and wine sauce

Snails, wild garlic and mustard

Sunday

Parmesan and green sauce cappelletti with italian mustard in capon broth

Bitter orange risotto, black walnuts and cardamom

Cold spaghetti, tomatoes, rhubarb and strawberries

Citrus ravioli, mushroom and roasted potatoes consommé

Roasted pigeon, peppers, Verjus cream

Lamb, oysters & Calvisius caviar

Grilled eel with apricots and mushrooms

Rossini al mare

Roe deer, scampi, cuttlefish and foie gras

1 or 2 courses: 90 euro
3 courses: 120 euro

Prices are per person.
The "À la carte" menu is available for up to maximum of eight guests.
Inform our staff about possible intolerances and allergies.

Cover charge: 8 euro

TASTING MENU "RADICI"

Summer veal sweetbread
with green tomatoes, plums and Choron sauce

Sunday
Parmesan and green sauce cappelletti with italian mustard in capon broth

Rossini al mare
Roe deer, scampi, cuttlefish and foie gras

Hand made ice cream

The tasting menu is served the same for the entire table.
Changes may occur due to ingredient availability.

120 euro

Wine pairing

60 euro

TASTING MENU "MOVIMENTO"

Oyster and kiwy

Mille Feuille

Snails with wild garlic and mustard

Cold spaghetti, tomatoes, rhubarb and strawberries

Bitter orange risotto

Grilled trout

Pigeon

Asparagous Creme Brulée

The tasting menu is served the same for the entire table.
Changes may occur due to ingredient availability.

160 euro

Wine pairing

95 euro