

# fr menu gourmet

## THE LAND

Fassona Beef Tartar, "Lampascioni"  
Tassel Hyacinth Bulbs, "Saba" Grape Syrup,  
Capers from Gargnano and Blackcurrants

Tortelli with "Cacio" Cheese Cream  
and Pepper, Crispy Jowl Bacon  
and Young Fava Beans

Lamb Loin, Creamy Almond,  
Pak-Choi and Pistachio Sauce

Lemon Meets the Olive Oil of Lake Garda

€ 80,00

The tastings are preferably served  
to all commensals.

## THE SEA

Mediterranean Greater Amberjack,  
Citrus and Celery Sorbet

"Carnaroli" Rice Creamed with Jerusalem  
Artichoke, Sea Urchin, Lime and Nduja

Monkfish, Creamy Carrots with Curry  
and Saffron from Lessinia,  
Poplar Mushrooms

Hazelnut, Coffee Namelaka  
and Yuzu Ice Cream

€ 85,00

The tastings are preferably served  
to all commensals.

## THE NATURE (VEGAN)

Variation of Raw and Cooked Vegetables,  
Slightly Seared Tomato, Basil Sorbet  
with Balsamic Vinegar Aged 25 Years

Spaghettone Cooked in Tomato Water,  
Turnip Tops and Citrus Oil

White Asparagus, Wild Chicory,  
Vegan Cheese and Almond Sauce

Strawberry and Tomato Light Soup,  
Cardamom Sorbet

€ 75,00

## ENTRÉE

Variation of Raw and Cooked Vegetables, Slightly Seared Tomato,   
Basil Sorbet with Balsamic Vinegar Aged 25 Years

€ 22,00

Low-Temperature Cooked Organic Egg, Spinach, Caviar and Béarnaise Sauce 

€ 22,00

Marinated Artic Char, Beetroot, Field Herbs and Passion Fruit 

€ 24,00

Mullet "Mi-Cuit", Tandoori Pears, Smoked Scamorza Cheese and Ice Cream with Sichuan Pepper 


€ 25,00

Goose Foie Gras, Pumpkin, Amaretti Biscuits, Almonds and Brioche Bread

€ 28,00

Blue Lobster, "Frisella" Bread, Cucumber Gazpacho, Sea Lettuce and Apricot Emulsion

€ 29,00

Fassona Beef Tartar, "Lampascioni" Tassel Hyacinth Bulbs,   
"Saba" Grape Syrup, Capers from Gargnano and Blackcurrants

€ 25,00

## PASTA AND...

Cream of Dried Fava Beans, Dandelion, Squids and Mayonnaise with Jowl Bacon

€ 19,00

"Fagottini" Fresh Pasta Stuffed with Rabbit, "Provolone del Monaco" Cheese, Endive and Thymian Jus

€ 25,00

Potato Gnocchi with Salted Codfish, Chanterelle Mushrooms, Raw Purple Shrimps and Their Sauce

€ 26,00

"Carnaroli" Rice Creamed with Jerusalem Artichoke, Sea Urchin, Lime and Nduja 

€ 27,00

Tortelli with "Cacio" Cheese Cream and Pepper, Crispy Jowl Bacon and Young Fava Beans

€ 23,00

Spaghettone Cooked in Tomato Water, Light "Burratina", Turnip Tops and Citrus Oil

€ 25,00

Cover Charge € 4,00

## THE HORIZON

An Eight-Course Journey

by

Chef Fabio Cordella


€ 130,00

Served to all commensals.

### FISH

Slightly Seared Snapper on Bean Cream with Licorice Powder and Raw Scampi   
€ 27,00

Seabass, Slightly Smoked Eggplant, Essence of Bouillabaisse and Fermented Garlic  
€ 28,00

Zander with Crispy Skin, Green Apple "Osmosi", Beetroot and Cherry Sauce   
€ 27,00

Monkfish, Creamy Carrots with Curry and Saffron from Lessinia, Poplar Mushrooms  
€ 26,00

### MEAT AND ...

White Asparagus, Wild Chicory, Sesame Crumble and Almond Mousse  
€ 19,00

Pigeon, Fresh Scallion, Buffalo Ricotta and Tarragon Oil   
€ 28,00

Crispy Suckling Pig, Cream of Jerusalem Artichoke, Endive and Red Cabbage   
€ 25,00

Lamb Loin, Creamy Almond, Pak-Choi and Pistachio Sauce  
€ 26,00

Beef Fillet, Porcini Cream, Truffle and "La Ratte" Potatoes   
€ 29,00

DEAR GUEST, YOU CAN ASK OUR STAFF ON DUTY FOR INFORMATION ON SUBSTANCES AND PRODUCTS  
THAT CAN PROVOKE ALLERGIES OR INTOLERANCES