

fr menu gourmet

THE LAND

Fassona Beef Tartar, "Lampascioni"
Tassel Hyacinth Bulbs, Black Olive
Powder and Mild Herbal Oil

Tortelli with Cream of "Cacio"
Cheese and Pepper, Crispy Jowl Bacon
and Young Fresh Peas

Cereal Crusted Lamb Loin, Parsnips Cream,
Licorice and Cooking Juice

Lemon meets Lake Garda Olive Oil

€ 80,00

The tastings are preferably served
to all commensals.

THE SEA

Mediterranean Greater Amberjack,
Tomato Water, Citrus and Celery Sorbet

Carnaroli Risotto 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)

Raw and Cooked Seasonal Vegetables,
slightly Seared Tomato, Basil Sorbet
with Balsamic Vinegar aged 25 years

Thick Spaghetti with Rapini,
Altamura Bread Crumbs,
Caper Powder and Trombolotto Oil

White Asparagus, Wild Chicory,
Vegan Cheese and Cracker

Orange Jelly, Licorice
and Cardamom Sorbet

€ 70,00

ENTRÉE

Marinated Artic Char, Beetroot Brunoise, Field Herbs and Crispy Wafer with Horseradish 

€ 23,00

Raw and Cooked Seasonal Vegetables, slightly Seared Tomato, Basil Sorbet with Balsamic Vinegar aged 25 years 

€ 22,00

Low-temperature cooked Organic Egg, Creamy Smoked Potato, "Monte Veronese" Cheese Mousse and Caviar 

€ 22,00

Mediterranean Greater Amberjack, Tomato Water, Citrus and Celery Sorbet 

€ 24,00

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

€ 28,00

Blue Lobster with Sea Lettuce, Guacamole, Mango and Tomato Chutney, Raspberry Emulsion 

€ 29,00

Fassona Beef Tartar, "Lampascioni" Tassel Hyacinth Bulbs, Black Olive Powder and Mild Herbal Oil 

€ 25,00

PASTA AND...

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

€ 19,00

"Fagottini" Fresh Pasta stuffed with Rabbit, Young Fava Beans, Truffle from Monte Baldo and King Trumpet Mushroom

€ 25,00

Potato Gnocchi with Salted Codfish, Red Prawns from Liguria, Field Herbs and Smoked Scamorza Cheese

€ 26,00

Carnaroli Risotto Creamed with Jerusalem Artichoke, Sea Urchin, Lime and Nduja 

€ 27,00

Tortelli with Cream of "Cacio" Cheese and Pepper, Crispy Jowl Bacon and Young Fresh Peas

€ 23,00

Thick Spaghetti with Rapini, Soft "Stracciatella" Cheese from Puglia, Altamura Bread Crumbs, Caper Powder and Trombolotto 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, Perline Eggplant and Sea Snails 
€ 27,00

Seabass on Fennel Cream, Essence of Bouillabaisse with Citrus Fruits and Black Garlic Crumble
€ 28,00

Zander with Crispy Skin, Celeriac, Green Apple and Beetroot Sauce 
€ 26,00

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

MEAT AND ...

White Asparagus, Wild Chicory, Goat Cheese and Cracker
€ 19,00

Cereal Crusted Lamb Loin, Parsnip Cream, Licorice and Cooking Juice
€ 25,00

Crispy Suckling Pig, Cream of Jerusalem Artichoke, Fresh Scallion and Honey Jus 
€ 25,00

Pigeon, Cream of Black Salsify, Red Cabbage and Fermented Black Garlic 
€ 28,00

Beef Fillet, Porcini Mushrooms, Creamy Potato with Lemongrass and Oyster Leaves 
€ 28,00

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