

THE CLASSICS

HOME-MADE SPECK, MOUNTAIN DAIRY BUTTER AND RYE BREAD CROUTONS

SCALLOPS COOKED IN EXTRA VIRGIN OLIVE OIL AT LOW TEMPERATURE,
STEWED CABBAGE, SESAME BRITTLE AND SMOKED PRAWNS TAGLIOLINI

BUCKWHEAT FAGOTTINI PASTA STUFFED WITH POLENTA CONCIA AND
SAUTÉ MUSHROOMS

OR

SMOKED TAGLIOLINO, FONTAL CHEESE FROM CAVALESE AND BLACK TRUFFLE
FROM LESSINI MOUNTAINS

LOIN OF VENISON ROSE COOKED IN EXTRA VIRGIN OLIVE OIL,
BLACK MUSCAT WINE JUS AND VEGETABLES CHIPS

CRÈME BRULÉE WITH ESSENCES FROM LAGORAI MOUNTAINS

OR

APPLE STRUDEL, YELLOW MUSCAT WINE SAUCE AND
CINNAMON PARFAIT

70.00 €

THE NEW CLASSICS

ROCHER OF FOIE GRAS, LICHENS OF PINE AND POLLEN IVY

RAVIOLI OF WILD RABBIT, "GRAUKESE" CHEESE AND SWEET HERB

CREAM OF BEANS FROM LAMON, RAVIOLINI STUFFED OF GRILL SNAILS AND
CIRMOLO OIL

VENISON TARTAR, SEA URCHIN PULP,
PISTACHIO FROM BRONTE AND THISTLE OIL

PIGEON COOKED ON PINE BARK, LIVER PATE AND POLENTA

PUMPKIN, CHESTNUTS, MANDARIN AND ROSEMARY
80.00 €

TASTING MENU ESSENZE

OUR LAST CREATIONS, OFFERED IN SMALL PORTIONS
WILL INFORM OUR CUSTOMERS THAT THE MENU ESSENCES MAY VARY ACCORDING TO SEASONAL AVAILABILITY OF
RAW MATERIALS

WILD MINIS

UNDER THE CANOPY OF THE TREE (THE DEER AND THE HARE IN WINTER)

ESSENCE OF EARTH

THINKING OF FOIE GRAS

RICE. BIRCH, SMOKED BUTTER AND BORAGE

RED POTATO DUMPLINGS UNDERGROWTH, HAM AND MUSHROOMS

GRAYLING ON RED PINE

TROUT GRILLED ON COALS OF PINECONE, WILD CONSOMMÈ AND
ICELANDIC LICHEN

CHAMOIS (MUSHROOM CHIPS, WHITE TURNIP AND SPECK OF CINTA)

SWEET ROLLING STONES FROM AVISIO

BORDER-LINE

110.00 €

WE SERVE OUR TASTING MENU TO EVERY PERSON SITTING AT THE SAME TABLE.

FOR PRIVACY OF ALL, PLEASE DO NOT USE AT THE TABLE MOBILE PHONES, CAMERAS AND
VIDEO CAMERAS

TIPS ARE NOT INCLUDED, WE RECOMMENDED 10%

ENTRÉES

UNDER THE CANOPY OF THE TREE (THE DEER AND THE HARE IN WINTER)
22.00 €

SCALLOPS COOKED IN EXTRA VIRGIN OLIVE OIL AT LOW TEMPERATURE,
STEWED CABBAGE, SESAME BRITTLE AND SMOKED PRAWNS TAGLIOLINI
20,00 €

VENISON TARTAR, SEA URCHIN PULP,
PISTACHIO FROM BRONTE AND THISTLE OIL,
20.00 €

THINKING OF FOIE GRAS
20.00 €

MIDDLE DISHES

ROCHER OF FOIE GRAS, LICHENS OF PINE AND POLLEN IVY
22.00 €

DONUTS WITH WATER WEEDS MAYONNAISE, SEA LETTUCE AND BRAISED EEL
20.00 €

FIRST COURSES

BUCKWHEAT FAGOTTINI PASTA STUFFED WITH POLENTA CONCIA AND
SAUTÉ MUSHROOMS
20.00€

SMOKED TAGLIOLINO, FONTAL CHEESE FROM CAVALESE AND BLACK TRUFFLE
FROM LESSINI MOUNTAINS
21,00 €

RICE. BIRCH, SMOKED BUTTER AND BORAGE
21,00€

RED POTATO DUMPLINGS UNDERGROWTH, HAM AND MUSHROOMS
20.00 €

RAVIOLI OF WILD RABBIT, "GRAUKESE" CHEESE AND SWEET HERB
20.00 €

CREAM OF BEANS FROM LAMON, RAVIOLINI STUFFED WITH GRILL SNAILS AND
CIRMOLO OIL
20.00 €

THE FISHES

GRAYLING ON RED PINE
24.00 €

TROUT GRILLED ON COALS OF PINECONE, WILD CONSOMMÈ AND
ICELANDIC LICHEN
24,00 €

THE MEATS

LOIN OF VENISON ROSE COOKED IN EXTRA VIRGIN OLIVE OIL,
BLACK MUSCAT WINE JUS AND VEGETABLES CHIPS
28,00 €

PIGEON COOKED ON PINE BARK, LIVER PATE AND POLENTA
28,00 €

PORK COOKED IN WOOD OVEN AND SPRING ONION
28.00 €

CHAMOIS (MUSHROOM CHIPS, WHITE TURNIP AND SPECK OF CINTA)
30.00 €

CHEESE AND SALAMI

RIPENED CHEESES AT HOME SERVED WITH OUR JAM AND MUSTARD
22.00 €

HOME-MADE SPECK
14,00 €

DESSERT

THE CLASSICS	
CRÈME BRULÉE WITH ESSENCES FROM LAGORAI MOUNTAINS	15,00 €
APPLE STRUDEL, YELLOW MUSCAT WINE SAUCE AND CINNAMON PARFAIT	15,00 €
THE NEW CLASSICS	
PUMPKIN, CHESTNUTS, MANDARIN AND ROSEMARY	16,00 €
APPLES AND POTATOES PIE, ICE CREAM JUNIPER, ALMONDS AND GOAT'S MILK	16,00 €
THE RESEARCH	
BORDER LINE	17,00 €
SWEET ROLLING STONES FROM AVISIO	17,00 €
THE PASTA	
MACCARON, PUMPKIN, APPLE AND SPELT SPAGHETTI	16,00 €
KAMUT TAGLIATELLE ICE CREAM, BUTTER, CARDAMOM AND SPELT	16,00 €
SORBETS	10,00 €
MANDARIN, JUNIPER, WATERMELON	
ICE CREAM	10,00 €
CREAM, GINGER, ALMOND	

THE SWEET WINES BY THE GLASS

SAN MARTIN GRIGOLETTI	€	6.50 €
MERLINO POJER & SANDRI 10/96	€	6.50 €
MOSCATO D'ASTI MASOLINO 10	€	5.00 €
PASSITO LIQUOROSO PANTELLERIA PELLEGRINO 07	€	5.50 €
SAUTERNES CHÂTEAU RAYMOND LAFON 99 (0,375)	€	48.00 €
SAUTERNES CHÂTEAU LES JUSTICE 06	€	8.50 €

COVER 5.00 €