

Tasting Path

DISCOVERING CHEF'S KITCHEN

SALTY AND CRISPY MILLE-FEUILLE WITH FLAX SEEDS, VEGETABLES AND AVOCADOS CREAM

RAW SHRIMPS TARTARE, FRESH CHEESE, ROASTED PEACHES AND BASIL

DUCK FOIE GRAS, PAN BRIOCHE, RHUBARB AND RASPBERRIES

RISOTTO WITH NETTLE, ROBIOLA DI ROCCAVERANO CHEESE AND RASPBERRIES POWDER

SALT COD WITH PARSNIP, PEPPERS AND OLIVES

ROASTED PIGEON WITH FRIED WING AND STUFFED LEG, CRISPY VEGETABLES,
CACAO BROAD BEANS AND RHUM SAUCE

APRICOTS SORBET, CHOCOLATE SPONGE AND CREAMY GIANDUJA CHOCOLATE

€ 90,00

OUR LAND MENU

CRISPY VEAL SWEETBREADS, PORCINIS SPUME, POTATOES AND SPINACH

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

FOUR KIND TASTING OF LOCAL GRILLED BEEF WITH FOUR SAUCES AND FOUR VEGETABLES

PEACH, RASPBERRIES, ALMONDS AND VANILLA ICE CREAM

€ 60,00

THE TASTING PATH ARE MINIMUM FOR 2 PERSONS

Tasting Path

SEA MENU

MARINATED AMBERJACK, FRIED BREAD, TAMARIND SAUCE AND ZUCCHINI

POTATOES DUMPLING, SCALLOPS, CORAL CREAM, PISTACHIOS AND SWISS CHARD

SALMON, GREEN PEPPER SAUCE AND GRILLED LETTUCE

REVISITED MOJITO

€ 70,00

VEGETERIAN MENU

COLD SOUP WITH SWEET ALMONDS, GRAPES, GARLIC AND BREAD

SMOKED SPAGHETTI, PECORINO CHEESE SAUCE, TIMUT PEPPER, RED TURNIPS EXTRACT AND ORANGE

VEGETABLE RATATOUILLE

COFFEE BAVARIAN CREAM, CARDAMOM AND VANILLA

€ 40,00

THE TASTING PATH ARE MINIMUM FOR 2 PERSONS

A la Carte Menu

STARTERS

SALTY AND CRISPY MILLE-FEUILLE WITH FLAX SEEDS, VEGETABLES AND AVOCADOS CREAM

€ 14,00

COLD SOUP WITH SWEET ALMONDS, GRAPES, GARLIC AND BREAD

€ 15,00

RAW BEEF TARTARE, EGG CREAM AND BLACK TRUFFLE

€ 24,00

MARINATED AMBERJACK, FRIED BREAD, TAMARIND SAUCE AND ZUCCHINI

€ 25,00

DUCK FOIE GRAS, PAN BRIOCHE, RHUBARB AND RASPBERRIES

€ 25,00

RAW SHRIMPS TARTARE, FRESH CHEESE, ROASTED PEACHES AND BASIL

€ 27,00

FIRST COURSES

AGNOLOTTI WITH SQUAQUERONE CHEESE, GREEN BEANS AND ALMONDS PESTO AND ZUCCHINI FLOWERS

€ 20,00

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

€ 20,00

SMOKED SPAGHETTI, PECORINO CHEESE SAUCE, TIMUT PEPPER, RED TURNIPS EXTRACT AND ORANGE

€ 20,00

RISOTTO WITH NETTLE, ROBIOLA DI ROCCAVERANO CHEESE AND RASPBERRIES POWDER

€ 22,00

TRADITIONAL HOMEMADE PASTA (PASSATELLI) WITH CHANTERELLES MUSHROOMS, CLAMS AND WILD HERBS

€ 25,00

POTATOES DUMPLING, SCALLOPS, CORAL CREAM, PISTACHIOS AND SWISS CHARD

€ 28,00

A la Carte Menu

MAIN COURSES

VEGETABLE RATATOUILLE

€ 18,00

CRISPY VEAL SWEETBREADS, PORCINIS SPUME, POTATOES AND SPINACH

€ 25,00

FOUR KIND TASTING OF LOCAL GRILLED BEEF WITH FOUR SAUCES AND FOUR VEGETABLES

€ 26,00

SALMON, GREEN PEPPER SAUCE AND GRILLED LETTUCE

€ 28,00

ROASTED PIGEON WITH FRIED WING AND STUFFED LEG, CRISPY VEGETABLES,
CACAO BROAD BEANS AND RHUM SAUCE

€ 28,00

SALT COD WITH PARSNIP, PEPPERS AND OLIVES

€ 30,00

CHEESE

SERVED WITH MARMALADE AND HONEY

SMALL TASTING (3 TYPES)

€ 8,00

MEDIUM TASTING (6 TYPES)

€ 14,00

COMPLETE PATH OF TASTING (9 TYPES)

€ 18,00

WARNING: THE INFORMATION ABOUT THE PRESENCE OF SUBSTANCE OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCE, THEY ARE AVAILABLE FROM THE STAFF ON REQUEST

COVERT CHARGE

€ 3,00