



SPRING MENU

APPETIZERS

Perca pike in Gardesana style with crispy roasted polenta	20.00 €
Bagos cheese and pumpkin flan	18.00 €
Mixed fried lake fish	20.00 €
Stuffed squid with Visconti saffron sauce	20.00 €

FIRST COURSES

Lobster ravioli with yellow cherry tomato cream	22.00 €
Tagliolini with lake ragout sauce and Benaco lemons	22.00 €
Malfatti pasta with mountain butter and Gargnano capers powder	18.00 €
Blueberry risotto and gorgonzola cheese fondue	20.00 €

SECOND COURSES

Cod with creamed peppers and mint, crispy leek	20.00 €
Whitefish with butter, sage and black fine truffle	22.00 €
Stewed chicory in Amarone wine with smoked Tremosine cheese fondue	18.00 €
Beef cheek with mushroom sauce	20.00 €

DESSERT

Rose cake with custard	8.00 €
Chocolate cake	8.00 €
Cream ice with lime and vanilla meringues	8.00 €
Selection of Garda cheeses with fig mostarda	15.00 €

Cover charge € 3.00 per person

Some difficult to find products can be frozen and blast chilled by us at -25°C to guarantee their quality.
Information regarding the presence of substances or products that cause allergies is available by contacting the service staff.
For any information on substances and allergens you can consult the appropriate documentation.