

APPETIZERS

Seared red mullet with chestnut cream, roasted leeks,
mountain pine oil and horseradish
18€



Roasted onions with raisins, walnuts and rue,
bean and miso cream
15€



Spicy duck, seared pakchoi, pumpkin
and spring onion fritters
16€

FIRST COURSES

Radicchio risotto with Zibibbo gel,
lightly smoked herring, and sage
18€



Homemade egg tagliolini with carob cream,
caramelized onions, and black olives
16€



Spiced lentil cream with saffron and cardamom,
green apples, dates, and fried lentils
16€



”Spaghettoni “Antico Pastificio B. Cavalieri”
with fresh tomato and basil sauce
15€

SECOND COURSES

Amberjack crudo with warm pear and ginger juice,
pear mustard, and thyme
28€



Beef marrow and tartare, served with charred Brussels sprouts,
bagna cauda, and banana bread
26€



Pork belly glazed with Lapsang tea and mandarin,
celeriac cream, and king oyster mushrooms
26€



Cauliflower purée and chicory coffee with confit garlic,
roasted cauliflower florets, and licorice crumble
22€

DESSERTS

Beetroot and amaretti cake
with black truffle custard, buckwheat crumble,
and champignon shavings
10€



White chocolate and orange mousse cream
with whipped dark chocolate ganache, orange
and chili gel, and chocolate shortcrust
10€



Banana and cinnamon cake with banana, coconut
and coffee cream, coffe crumble, and maple syrup
10€