

APPETIZERS

Smoked herring and chickpeas polpette ,
with green apple babaganush,
and green apples and jalapeño marmalade
16€



Beef tartare with dates and lard pesto,
beetroot and myrtle gel, lamb's lettuce and walnuts
18€



Sautéed snow peas mange-tout with beans,
miso and alpine sow-thistle sauce, rocket and rhubarb
15€

FIRST COURSES

Home-made tagliolini cream
with Earl Grey tea with capers and pollen
18€



Asparagus risotto with peanut and lemon cream
18€



Carrot and ginger cream, Nduja fried bread,
crunchy quinoa, chives and toasted yeast
16€



"Spaghettoni "Antico Pastificio B. Cavaliere"
with fresh tomato and basil sauce
15€

SECOND COURSES

Lamb ribs with smoked mashed potatoes
and seared dandelion
28€



Salmon crudo with nettles cream,
chamomile gel and dill zucchini
30€



White wine and myrtle pig's cheek
with Jewish artichokes and pine nuts cream,
roasted Jewish artichokes and mountain pine extract
28€



Roasted fennel with fava bean cream,
elderflower gel, horseradish, and preserved lemons
24€

DESSERTS

Rice cake with sun-dried tomatoes,
chicory coffee cream and fried sage
10€



Strawberry and coconut milk pudding,
strawberries, pink grapefruit gel and coconut crumble
10€



Dill yogurt mousse,
almond cake, lemon and peas cream
10€