

Starters

VEAL WITH TUNA SAUCE

Celery and Capers 25

ROASTED OCTOPUS

Potatoes, cherry Tomatoes, Basil and Olives crumble 25

MOZZARELLA and TOMATO

like a Caprese 20

SOFT EGG

Potatoes, Peas and Smoked Bacon 20

RED PRAWNS

Roasted lettuce, "Buffalo Mozzarella Jelly", Candy Lemon and Prawns Extract 30

ROASTED QUAIL

Quail Egg Salad and Sweet&Spicy Chilly Cream 26

Cheeses

GRILLED VEGETABLES

and Toma cheese from Tremosine 20

OUR SELECTION

served with Bread-brioches and Jams...25

Paste

SPAGHETTONE MATT

with Fish Lake 28

PASTA

like a Lasagna 26

PACHE MONOGRANO MATT

Amatriciana Style 24

LAVARET RAVIOLI

light Pesto, Walnuts, Olives and Marjoram 24

POTATO DUMPLINGS

Broad Beans, Pecorino Cheese and Rabbit Ragout 26

RICE

Green Asparagus and Morchelle mushrooms 25

Fish

RAINBOW TROUT

Lemon, Gargnano Capers, Almonds and white Asparagus 32

TURBOT

Zucchini and Mint 32

COD

Broccolo cream, Beer reduction and Wild sprouts 34

FISH OF THE DAY 36

Depending on daily and local availability

Meat

VEAL SIRLOIN

Pavè of Potatoes and Radish 34

LEG OF LAMB

Champignon, Potatoes, Pearl Onions and Glasswort 34

OUR BEEF STYLE

with Extra Virgin Olive Oil Garda DOP 36

BEEF TENDERLOIN

Smashed Potatoes and Green Pepper Sauce 38

Discovering Lake Garda

tasting menu 70

SISAM

of Lavaret 22



RICE

Perch from Garda Lake, Butter and Sage 25



LAKE FISH SOUP

and Crispy “Focaccia” Bread 28



ROSES CAKE

and “crema rosada” 12

Executive Chef: Alfio Ghezzi | Head Chef: Akio Fujita

Dear guests, in case of allergies, we ask you to notify the maitre in order that he can offer you the most welcome alternative.
We also remind you that in the realization of our creations we choose fresh ingredients, only exceptionally do we adopt negative temperature reduction procedures