

Senso

BETWEEN LAKE & MOUNTAINS

Tasting

ASPARAGUS

Livers Parfait and Quail Eggs

GLASSWORT

Smoked Lavaret Fish, Olives, Pine Nuts and Dried Tomato Oil

LETTUCE

Green Peas and Chub Fish Consommé with Licorice

RICE

Saffron, Marzemino Wine and Morel Mushrooms

BREAD BREAK

Sourdough Bread and Alpine Butter

PIKE

Vichyssoise Cream and Champagne Emulsion

SWEETBREAD

Hop, Parsnip, Rosemary and Coffee

MILLE-FEUILLES

Chantilly Cream, Rhubarb and Strawberries

150 euro

Antologia

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SHIITAKE MUSHROOM FROM TRENTINO

Lavaret Fish, Shiitake and Beer Emulsion

SPAGHETTI

Lemon and Bay Leaf

BREAD BREAK

Sourdough Bread and Alpine Butter

CHAR FISH

Marinated Radish and Celeriac Sauce

CRUMBLE CAKE

Limoncello Ice Cream and Candied Capers

110 euro

The Tasting menus are created for the entire table.

It is also possible to choose à la carte dishes from our tasting menus:

2 dishes, dessert 90 euro

3 dishes, dessert 110 euro

Wine pairing

REMUS 50

From the Celtic “*primitive*”:
to the rediscovery of the origins.

AMBIOS 70

From the Celtic “*journey*”:
an itinerary among the great “*Terroir*”.

Dear guests, in the presence of allergies, please notify directly the restaurant manager so that an alternative can be offered. All our gourmet creations are made of fresh ingredients, only exceptionally do we adopt negative temperature reduction procedures.