

# TASTING MENU "FRESHNESS"

BENVENUTO DEL MULINER

## GARDEN

VEGETABLES IN VARIOUS CONSISTENCIES  
CELERY SORBET - NUTS - EDIBLE FLOWERS

## RABBIT

ROLL  
COFFEE - MUSHROOMS - TARRAGON

## BRODETTO

FROM THE LAKE  
BREAD - TOMATO - PARSLEY

## RISOTTO

CARNAROLI 'MERACINQUE'  
YELLOW TOMATO - DONKEY STEW - PINEAPPLE SAGE

## SEA BASS

CRUNCHY  
SPINACH - MUSHROOM DUXELLES - FRANCIACORTA SAUCE

## TRUFFLE-CAKE

GRANA - TRUFFLE - FIG

€ 80,00

- Drinks not Included. Cover Charge Included -

4 GLASSES WINE PAIRING : EURO 35

6 GLASSES WINE PAIRING : EURO 50

THE DEGUSTATION MENU IS REQUIRED FOR ALL GUESTS AT THE TABLE  
THE DEGUSTATION MENU WILL BE RECOMMENDED UP TO 6 PERSONS

TASTING MENU  
"AUTUMN FRUIT"

BENVENUTO DEL MULINER

PUMPKIN

CUBE

ANISE - GORGONZOLA - ROSEMARY

RISOTTO

CARNAROLI 'MERACINQUE'

PUMPKIN - LIQUORICE - PARSLEY

GNOCCHETTO

WITH PUMPKIN

ALMOND - CHANTERELLES - NORI SEAWEED

ONION

WRAPPED

BERGAMINO GOAT CHEESE - PUMPKIN - TRUFFLE

AUTUMN

PUMPKIN - CHESTNUT - RHUBARB

€ . 70,00

- Drinks not Included . Cover Charge Included -

3 GLASSES WINE PAIRING : EURO 30

5 GLASSES WINE PAIRING: EURO 45

THE DEGUSTATION MENU IS REQUIRED FOR ALL GUESTS AT THE TABLE  
THE DEGUSTATION MENU WILL BE RECOMMENDED UP TO 6 PERSONS

## TASTING MENU

### - FREE HAND - 4 COURSES

... FROM THE FREE CREATIVITY OF ANDREA FEDER'S KITCHEN ...  
BETWEEN INNOVATION & TRADITION

€ 60,00

- Drinks not Included . Cover Charge Included -

4 GLASSES WINE PAIRING : EURO 35

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