

# TASTING MENU "EXPRESSION"

## ARTICHOKE

GRILLED  
LEMON - GOAT'S CHEESE - LIQUORICE

## HORSE

SMOKED CARPACCIO  
CARROTS - GLASSWORT - MUSTARD DRESSING

## RISOTTO

CARNAROLI 'MERACINQUE'  
LEMON - OYSTERS - CAPERS

## SPAGHETTONE

WITH BAGROSS CHEESE  
OSTRICH - BROAD BEANS - MINT

## CORBA ROSSA

GRILLED FISH  
BBQ ONION - CRUSCO PEPPER - FRANCIACORTA SAUCE

## 'SREGOLATEZZA'

ASPARAGUS - WHITE CHOCOLATE - STRAWBERRY

€ 80,00

- Drinks not included. Cover Charge Included -

\*\* EXTRA DISH - TROUT TARTARE € 10

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 " COLOUR "

## GARDEN

VEGETABLES IN VARIOUS CONSISTENCIES  
CELERY SORBET - NUTS - GRANA PADANO CONSOMME'

## ARTICHOKE

GRILLED  
LEMON - GOAT'S CHEESE - LIQUORICE

## TAGLIATELLA

WITH BORAGE  
MOUNTAIN BUTTER - HERBS - FLOWERS - HAZELNUTS

## GNOCCETTO

WITH SMOKED RICOTTA  
MONTE VERONESE CHEESE - SPRING MUSHROOMS - WILD GARLIC

## EGG

63 °

ASPARAGUS - RASPBERRY - MORCHELLA - MASTIC OIL

## ' SIGN '

PEAR - ALPINE CURRY - MULINERO WINE

€ . 70,00

- Drinks not Included . Cover Charge Included -

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6 GLASSES WINE PAIRING: EURO 50

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THE DEGUSTATION MENU WILL BE RECCOMENDEND UP TO 6 PERSONS

## TASTING MENU

### - FREE HAND - 4 COURSES

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

E. 60,00

- Drinks not Included . Cover Charge Included -

4 GLASSES WINE PAIRING ; EURO 35

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THE DEGUSTATION MENU WILL BE RECOMMENDED UP TO 6 PERSONS