

TASTING MENU "EXPRESSION"

GARDEN

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

SEA BASS

WITH SAFFRON
TREVISO RED CHICORY - TOPINAMBUR - FRANCIACORTA SAUCE

RISOTTO

CARNAROLI 'MERACINQUE'
HORSERADISH - TRADITIONAL BOILED MEAT - PARSLEY - MUSTARD JUS

FUSILLO

WITH CAULIFLOWER
CHARR - RAS EL HANOUT - ORANGE

SHEEP

LOIN IN GREEN CRUST
POTATOES - FIELD RADICCHIO - VALPOLICELLA DIP

CIOCHISKJ

CHOCOLATE MOUSSE
PEARS - WHISKY - CARDAMOM

€ 80,00

- Drinks not Included. Cover Charge Included -

** EXTRA DISH - SNAILS € 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 "

ARTICHOKE

GRILLED
LEMON - GOAT'S CHEESE - LIQUORICE

SAVOY CABBAGE

SOFEGA'
MONTE VERONESE CHEESE - SUNFLOWER SEEDS - POMEGRANATE

ONION

SOUP
GRUYER - THYME BREAD

GNOCCETTO

BUCKWHEAT
SAVOY CABBAGE - CASERA CHEESE - BLACK GARLIC

GARDEN

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

ZUCCARETTO

PUMPKIN PIE
AMARETTO ICE CREAM - LIQUORICE MERINGUE

€ . 70,00

- Drinks not included . Cover Charge Included -

4 GLASSES WINE PAIRING ; EURO 35

6 GLASSES WINE PAIRING; EURO 50

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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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