MENU

STARTERS

Seared cuttlefish, cucumber bagna cauda, broccoli purea and crumble with anchovies from the Cantobrian sea.

Seared scallops, salmon roe, rice leaves, sake sauce, celeriac, oyster sauce and borage sprouts.

Breaded octopus, yuzu mayonnise with fermented soy, tomato jelli and marinated eggplant

Tuna tartare with crispy potatoes, light wasabi mayonnaise and chivas

Duck terrine with spicy peachjam

Celeriac millefoglie in different textures

25

26

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22

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32

36

24

12

14

2/SCOOP

FIRST COURSES

Risotto with leek cream, oysters and oyster sauce, burnt leek, sour cream and cabbage powder (for 2 persons)

Creamy spaghettini with black garlic mayonnise, confit tomatose, shrimp tartar and burrata musse

Gratin cannelloni filled with skilled peas, mussels with

robs and marinated, pea sprouts lemon air and tuna roe

Celery ravioli with mushroom suite, black truffle and vegetable sauce

Open Lasagna, pork cheek, asparagus and taggiasche olives powder

SECOND COURSES

Braised lamb shank with mashed potatoes and hoseradish, marinated red onion and juniper sauce

Amberjack with onion mousse in saor, soused zucchini and ginger

Turbot with smoked cauliflower puree, marinated red turnip and green beans with sour batter sauce

Bluefin tuna tataki, smoked pineapple and mango chutney, green apple with spring onion and yuzu sauce

Vegetable wellington with leek, cabbage, red turnip with its mousse and nori seaweed

Dulcis in Fundo

Choccolate fondant covered with chocclate raspberry mousse and choccolate sauce

Berry salad with cruchy but soft white choccolate and

passion fruit

Tarte Tatin with Pekan nuts ice-cream

Ice cream & sorbets

Chopping board of cheeses from the Zidaric cheese dairy with pairing

RESERVE NOW



recipe, it's about sensitivity, respect for ingredients and preparation time.



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