



The dishes backward:

taste our history

*Ingot from Mergozzo Lake
smoked trout, powder of bread and balsamic vinegar,
raspberry vinegar jelly*

*Bettelmatt cheese flan,
pears in light spicy sugar-mustard syrup,
spicy mountain blueberry sauce*

*Qua la zampa!
Fried root's leg, chicken livers paté, glazed rooster's combs,
cauliflower soft cream, sour vegetables*

*Carnaroli rice "La Mondina"
wood scented: porcini mushrooms,
blueberries and licorice*

*Mediterranean Sea blue lobster
whisky potato foam, pomegranate*

*Sanato veal
grilled fillet, dry aged sirloin and roasted sweetbread,
fermented shiitake mushroom, kale and clay potato*

*Ice Age
creamy hazelnut, rice flour sponge, fennel sauce*

Euro 150,00

Wines trip:

3 glasses euro 50,00

5 glasses euro 70,00