

# ... the dishes backward: taste our History

2004

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

1998

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

2019

*Soup of stewed onions, onion ash and consommé*

1996

*Risotto and crayfish, saffron pistils, rosemary*

2005

*The eel from the fire to the roner, potato with pepper powder,  
citrus veal juice, candied citrus fruit,  
effervescent lime candy*

2012

*Pullet, cube of breast, thigh and skin with three sauces,  
crests with balsamic vinegar, confit tomato sauce*

2015

*Ficomisù*

*pulp, milk, leaf, peel*

## Euro 180

Wine trip

3 glasses euro 50

5 glasses euro 80