

... 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

Partridge, grilled breast and leg, liver paté, plum and blackthorn

2015

Ficomisù

pulp, milk, leaf, peel

Euro 180

Wine trip

3 glasses euro 50

5 glasses euro 80