

Starters

Ingot from Mergozzo Lake - 2004

*trout lightly smoked with beech wood, powder of bread and
balsamic vinegar, raspberry vinegar jelly*
Euro 38

Bettelmatt Cheese Flan - 1998

pear in light mustard, blueberry sauce
Euro 42

Lobster, Mascarpa cheese and Oyster - 2019

"puntarelle", oyster sauce, Mascarpa cheese foam
Euro 58

Mother Earth - 2021

*56 ingredients, vegetables from underground,
aeroponic micro garden, Seedlip*
Euro 40

M A R C O

First courses

Carbonara Au Koque - 1996

Euro 55

Saffron and Crayfish - 1995

risotto, crayfish butter and powder
Euro 48

Pigeon in Buttons - 2023

*ravioli filled with spit-roasted pigeon, creamy of its broth,
spirulina seaweed, black truffle*
Euro 50

Spaghetti with Sea Urchin - 2023

ancient wheat, black garlic, parsley sauce
Euro 50

A minimum of two dishes is required

Main courses

Churrasco – 2023

*grilled lamb chop, apricot, elderflower,
eggplant, mint*
Euro 65

Evolution of the Technique – 2005

*eel from the fire to the roner, potato with bell pepper powder,
veal sauce with citrus fruit, candied zest, lime fizzy*
Euro 65

From the Barbecue – 1974

*selection of local and international cuts of meat , béarnaise
sauce, bordelaise beef reduction, tenderloin and potatoes*
Euro 70 per person (minimum 2 persons)

Monkfish e Caviar – 2023

*“Mulassano” vermouth sauce, seaweed and herbs oil,
asparagus, turnips*
Euro 60

Desserts

The Chocolatier – 2022

dill, yuzu, caviar, Vermouth ice cream
Euro 40

Exotic – 2023

passion fruit, carrot, saffron,
Euro 28

Chocolate – 2023

dark, white, almond, strawberry
Euro 28

Aspara Go – 2015

*a trip in the asparagus world, egg, black truffle, peanuts,
Madeira wine, olives*
Euro 28