

STARTERS

MOTHER EARTH vegetables, spices, soya, seedlip	Euro 45
INGOT trout, raspberries, balsamic, flowers	Euro 40
LUMACA LUMACA sea snail, snail, seaweed, parsley, papaya	Euro 50
ZAFFERANE frogs, pollen, crocus, chervil	Euro 50

FIRST COURSES

RISO IN RISAIA carnaroli rice, sakè, miso, spirulina seaweed sauce	Euro 45
CARBONARA AU KOQUE Marco Sacco's signature dish	Euro 55
P.P.P. cream, ham, peas	Euro 40

MAIN COURSES

CON IL TE' DI PREMOSELLO "buratello" eel, tea, rose Cardoon and almonds, Jerusalem artichoke, raw and cooked artichoke and from the grill :	Euro 55
- ARTICHOCKE, ITS ESSENCE SAUCE	Euro 50
- ANGUS FLANK STEAK, BORDELAISE SAUCE	Euro 60

DESSERT

CHOCOLATE bramaterra wine, goji, rose, popcorn	Euro 25
SALSIFY olive, sesame, vanilla, saba, avocado	Euro 25
HAZELNUT banana, mango, dill, peas	Euro 25