

Our welcome: Ossola and lake
prosciutto crudo 42 from Vigizzo Valley,
creamy "missultin" fish, puffed bread.
And then... on the table... the bread "beola stone".

This year our research
has resulted in polenta and hay bread;
Artemide rice breadsticks and crackers
with rosemary oil are now a tradition
together with mountain butter from Alpe Veglia.
Small productions, passionate artisans, unique flavours.

Starters

Ingot from Mergozzo Lake - 2004

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

Flan del Bettelmatt - 1998

pear in light mustard, blueberry sauce
Euro 42

Lobster and Strawberry Grape - 2019

potatoes foam with genepi, vervain
Euro 58

Mother Earth - 2021

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

First courses

Carbonara Au Koque - 1996

Euro 55

Scampi and Kumquat - 2015

risotto, scampi stock and wafers

Euro 48

Pigeon in Buttons - 2023

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

Euro 50

Spaghetti al sugo - 2020

tomatoes and plum infusion, San Marzano and veal jam, confit tomatoes powder

Euro 45

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, chimichurri mayonnaise, grilled leek and tomatoes, summer truffle potatoes

Euro 70 per person (minimum 2 persons)

Turbot – 1993

liquid and crispy salads, confit tomatoes mayonnaise, lemon, Taggiasca olives

Euro 60

A minimum of two dishes is required

Cheese...

...local or from the world
make your choice
directly in the kitchen

4 cheeses selection

Euro 20

7 cheeses selection

Euro 35

Dessert

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

Sorbets and Ice-creams

Euro 16