



## ***Starter***

Shrimps, almond foam  
and wild garlic  
€ 26,00

Baby octopus, a tomato foam,  
olives and capers  
€ 26,00

Scallops, their own tripe  
and glasswort  
€ 26,00

Wild herbs, a cheese sauce  
and fried wild asparagus  
€ 22,00

Pochè egg, croutons  
and morchelle mushrooms  
€ 22,00

Snail, wild garlic and cheek lard  
€ 23,00



### ***First course***

Barley "bavette", a bitter almond cream  
and a sea bass tartare  
€ 24,00

Gnocchi with poppy green,  
scampi and their own red sauce  
€ 24,00

Risotto with sepia fifth quarter  
and a licorice dusting  
(at least 2 portions)  
€ 24,00

Tortelli with wild duck ragù,  
orange aroma and a beer sauce  
€ 21,00

Cappelletti with montasio cheese  
and an infusion of jerusalem artichoke  
€ 21,00



## ***Fish***

Croaker, its own dried eggs sauce  
and turnip green  
€ 35,00

Turbot, a smoked fish sauce  
and a mayo with thyme aroma  
€ 35,00

Squid, its own sauce  
and leek  
€ 35,00

## ***Meat***

Oven roasted lamb and a sauce  
with thyme aroma  
€ 33,00

Beef with an elderflower sauce  
€ 33,00

Pigeon, its own meat sauce  
and a cram of salty hazelnut  
€ 33,00



## ***Dessert***

Snowball:  
Meringue, caramel cream,  
goat milk gelato and bergamot  
€ 14,00

Wafer with a namelaka cream  
and a mandarin sorbet  
€ 14,00

Ricotta gelato with a lemon foam,  
a licorice dusting and a chick peas meringue  
€ 14,00

Rhubarb sorbet, beetroot  
and a chocolate cream  
€ 14,00

Sorbets  
€ 8,00