

EXPERIENCE

Peas deglazed with Prosecco

Caviar | pea pods and horseradish extract | cedar gel

1-10-13

Almond curd with basil

Tomatoes | strawberries | elder berries miso

4-10-13

Green Salad

Spinach | kiwifruit guacamole | mullet roe

5-13

The Courtiers

Codfish | 'Nduja | lovage

1-2-4-5-7-13

Millefeuille of celeriac

Mou with black truffle | pears | mustard

7-9-13

Mallard

Plum fund | cocoa beans | vine leaves

1-10-13

Sottofieno di Follina cheese

Dandelion honey

7

Caramelized apples

In seawater

13

FIG!

Pannacotta with fig leaves | "Dogado" vinegar

7-13

€ 120

The menu is served to the entire table.

Can be matched to a selection of 5 wines **€ 45,00**

VEG

Almond curd with basil

Tomatoes | strawberry | elder berries miso

4-10-13

Green Salad

Spinach | kiwifruit guacamole | egg roe

4-13

Spaghetti Piave

Piave Old cheese | bergamot | glasswort

1-2-7-13

Millefeuille of celeriac

Mou with black truffle | pears | mustard

7-9-13

Caramelized apples

In seawater

13

Bavarian with almond milk

Strawberry soup | sicilian brioche

2-4-7-10-13

€ 95

Can be matched to a selection of 3 wines **€ 36,00**

A LA CARTE

ENTREES

Almond curd with basil

Tomatoes | strawberry | elder berries miso
4-10-13

€ 23

Green Salad

Spinach | kiwifruit guacamole | mullet roe
5-13

€ 23

Poached Mozzarella

Raw Scampi | broad beans | bee pollen
1-3-5-7

€ 28

Peas deglazed with Prosecco

Caviar | pea pods and horseradish extract | cedar gel
1-10-13

€ 25

FIRST COURSES

The Courtiers

Codfish | 'Nduja | lovage

1-2-4-5-7-13

€ 28

Goose butter risotto

Beet juice | fig seeds | goat cheese

1-7-13

minimum 2 people

€ 30

Spaghetti Piave

Piave Old cheese | bergamot | river crayfish

1-2-7-13

€ 32

Tagliolini with mountain ham

Smoked yolk | Torchiato di Fregona

1-2-4-13

€ 28

MAIN COURSES

Roasted eggplant

Veal jus sauce | white turnip | raspberry

1-2-14

€ 28

Millefeuille of celeriac

Mou with black truffle | pears | mustard

7-9-13

€ 30

Steamed seabass with pil pil sauce

Smoked mountain ricotta | seaweed polenta

1-5-7-13

€ 35

Mallard

Plum fund | cocoa beans | vine leaves

1-10-13

€ 40

SWEET TEMPTATIONS

Apple peel

Vanilla ice cream | cinnamon

4-7

€16

Bavarian with almond milk

Strawberry soup | Sicilian brioche

2-4-7-10-13

€18

FIG!

Pannacotta with fig leaves | “Dogado” vinegar

7-13

€18

COVER € 6,00

ALLERGENS

- | | | |
|---------------|------------|--------------------------------|
| 1 CELERY | 6 LUPIN | 11 PEANUTS |
| 2 GLUTEN | 7 MILK | 12 SESAME SEEDS |
| 3 CRUSTACEANS | 8 MOLLUSCS | 13 SULPHUR DIOXIDE & SULPHITES |
| 4 EGGS | 9 MUSTARD | 14 SOYA |
| 5 FISH | 10 NUTS | |