

TASTING MENU

THE SUGGESTION
OF
ANDREA BERTON

Snails with parsley and soft quail egg

Risotto with “Balsamela” and chicken oyster

Poached cod fish with rhubarb and tuna roe

Pork bacon with celeriac and red daikon noodles

Creamy tiramisù in the glass

The Chef's suggestion, due to its complexity, is meant to be possibly for the whole table

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THE SUGGESTION
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Cuttlefish eggs, cream of peas, tapioca flavoured with black squid ink

Scallops, salty lemon, sphere of ricotta cheese and tomato water

Ravioli filled with garlic, oil and hot pepper served on flat lobster soup

Broiled turbot with bacon and citron, cream of broccoli

Roasted pigeon, cream of rocket salad and spicy tomato compote

“Secreto iberico”, smoked potatoes and morels

Mint, chocolate and liquorice

Frozen Mojito

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STARTERS

Scallops with watercress, passion fruit and pork pop corn

Raw and cooked red prawns from Sicily, crispy amaranth, “Taggiasca” olive oil beetroot ice cream

Tuna belly, fruit and vegetable “agrodolce”

Scampi, pink sauce and salsify flavoured with tobacco

White asparagus, quail egg and parmesan cheese

Beef tartare, meat mayonnaise and crispy potatoes

PASTA AND RISOTTO

“Risotto Milanese” with veal shank medallion

Ravioli filled with raw ham, peas and shallot

Spaghetti “Chitarra” with marinated anchovies, seaweed and basil pesto

Risotto with raw prawns from Sicily and coral of shellfish

FISH MAIN COURSES

Shi drum, radishes, crispy raw ham and asparagus

Black cod, beer, chicory and salted lemon cream

“Blue” lobster Catalane style, salted shallot

Amberjack fish Mediterranean style with grilled artichoke

MEAT MAIN COURSES

Beef entrecote, foam of potatoes with rosemary

Duck Nantaise, steamed breast, wafer leg, snow peas and grilled spring onion

Roasted loin of lamb with radicchio “agrodolce”

Breast of chicken, crispy leg, broad beans and shitake

Selection of cheeses

DESSERTS

Cheesecake, lemon jelly, wild strawberries and cherry beer

Creamy tiramisù in the glass

Irish coffee

Cream of chocolate, foam of milk and hazelnuts

Warm sphere of chocolate with coffee cream and chocolate ground

Saffron soufflé, parmesan and vanilla ice cream
(min. two persons)