

Senso

BETWEEN THE LAKE & THE MOUNTAINS

Entrée

ASPARAGUS

Traditional Mustard with flax, remoulade and chestnut mushroom

CARROT

Grilled with fir tree

PEAS

Almonds, trout, licorice, kefir, and mint

7 ZITI AND 7 CAPELONGHE

(A tribute to Chef Gualtiero Marchesi)

PIKE

Sweet long onion, wild herbs in a Lake Garda sauce

LAMB RACK

Agretti wild herbs, peanuts, ginger and chamomile powder

FENNEL

Lemon and coffee, coffee ice cream and cardamom

150 euros

Antologia

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STURGEON

Green celery, olives, lemon, white chocolate and marjoram

POTATOES, POTATOES, POTATOES

Potato gnocchi, potato cream, smoked coregone and purple potato powder

BREAD BREAK

Sourdough Bread and Alpine Butter

ALPINE CHAR

Grilled, char roe with licorice, capers from Gargnano, peanuts and watercress

POLENTA AND MILK

Candied citron from Garda

110 euros

The Tasting menus are created for the entire table.

It is also possible to choose à la carte dishes from our tasting menus:

2 dishes, dessert, 90 euros

3 dishes, dessert, 110 euros

Wine pairing

REMUS 70

From the Celtic “*primitive*”:
to the rediscovery of the origins.

AMBIOS 100

From the Celtic “*journey*”:
an itinerary among the great “Terroir”.

Dear guests, in the presence of allergies, please notify directly the restaurant manager so that an alternative can be offered. All our gourmet creations are made of fresh ingredients, only exceptionally do we adopt negative temperature reduction procedures.