

# SENSO

LAKE GARDA  
ALFIO GHEZZI

## *Senso*

### BETWEEN LAKE & MOUNTAINS

*Tasting*

#### HOKKAIDO PUMPKIN

*Trout, Smoked Tea and Marinated Onion*

#### CAULIFLOWER

*Lemon, Hazelnuts and Sage*

#### BEETROOT

*In Saor and Lake Sardine*

#### PLIN

*With Marinated Eel*

#### BREAD BREAK

*Sourdough Bread and Alpine Butter*

#### PIKE

*Caper Leaves and Wild Garlic Sauce*

#### DUCK

*Pink Pepper and Damascene Rose*

#### TARTE TATIN

*Olive Ice Cream*

*150 euro*

# SENSO

LAKE GARDA  
ALFIO GHEZZI

## *Antologia*

### BETWEEN LAKE & MOUNTAINS

*Tasting*

#### SHIITAKE MUSHROOM FROM TRENTINO

*Lavaret Fish, Shiitake and Beer Emulsion*

#### SPAGHETTI

*Lemon and Bay Leaf*

#### BREAD BREAK

*Sourdough Bread and Alpine Butter*

#### CHAR FISH

*Marinated Radish and Celeriac Sauce*

#### CRUMBLE CAKE

*Limoncello Ice Cream and Candied Capers*

*110 euro*

*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 euro*

*3 dishes, dessert 110 euro*

*Wine pairing*

REMUS 50

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

AMBIOS 70

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.